

同樂軒海鮮酒家

農曆新年是中國人團圓的大日子，同樂軒誠意為您獻上多款應節佳餚小菜及套餐，讓您和至愛親友共渡一個溫馨佳節

年三十晚、大年初一晚增設醒獅賀歲

團年夜飯 發財春茗 敬請預訂

萬事如意宴

金玉滿華堂 (大紅乳豬拼盆)
Roasted Sucking Pig BBQ Platter
發財大好事 (雙菜蠔豉大拼)
Braised Pig Tongue with Dried Oyster and Black Moss
如意呈吉祥 (富貴海龍皇卷)
Deep Fried Sea Food Roll
錦繡前程翅 (紅燒竹笙雞絲翅)
Braised Shark Fin Soup with Shredded Chicken and Bamboo Piths
喜哈齊歡笑 (碧綠鳳尾蝦球)
Ging Prawn with seasonal vegetables
福祿慶豐年 (榴蓮花菇鮮鮑片)
Sliced Abalone and Mushroom
年年興有餘 (清蒸游水魚)
Team Live Whole Fish
金鳳迎新歲 (同樂品雞)
Deep Fried Crispy Skin Chicken with Garlic
錦繡慶豐年 (生炒糯米飯)
Prawn Sticky Rice
如意添吉祥 (十燒伊府麵)
Stir-fried ee fu noodles
合家慶團圓 (紅豆沙湯丸露)
Sweetened Red Bean Cream with Glutinous Dumplings
四季加心意 (精美鮮果盤)
Fresh Fruit Platter
美饌雙聯映 (雙式甜美點)
Chinese Cookies

\$888

發財好市宴

金玉滿華堂 (大紅乳豬拼盆)
BBQ Platter with Roasted Sucking Pig
發財大好事 (雙菜蠔豉大拼)
Braised Pig Tongue with Dried Oyster and Black Moss
財源滾滾來 (富貴百花蝦丸)
Deep Fried Prawn Ball
錦繡前程翅 (紅燒竹笙雞絲翅)
Braised Shark Fin Soup with Shredded Chicken and Bamboo Piths
龍馬顯精神 (薑蔥焗龍蝦)
Lobster Stir-fried with Ginger and Shallots
福祿慶豐年 (榴蓮花菇鮮鮑片)
Sliced Abalone and Mushroom
魚躍貴昇平 (清蒸游水大星斑)
Steam Live Coral Trout with Ginger and Shallot
金鳳迎新歲 (同樂品雞)
Deep Fried Crispy Skin Chicken with Garlic
錦繡慶豐年 (生炒糯米飯)
Prawn Sticky Rice
如意添吉祥 (十燒伊府麵)
Stir-fried ee fu noodles
合家慶團圓 (紅豆沙湯丸露)
Sweetened Red Bean Cream with Glutinous Dumplings
四季加心意 (精美鮮果盤)
Fresh Fruit Platter
美饌雙聯映 (雙式甜美點)
Chinese Cookies

\$1038

供 10 12 位用

鴻運展翅宴

富貴大紅袍 (大紅乳豬拼)
Roasted Sucking Pig
發財好市道 (雙菜什錦雞翅)
Braised Whole Conpoy with Dried Oyster and Black Moss
嘻哈展金輝 (香片百花鮮蝦丸)
Deep Fried Prawn Ball with Flakes of Almond
錦繡前程翅 (紅燒竹笙雞絲翅)
Braised Shark Fin Soup with Shredded Chicken and Bamboo Piths
龍馬顯精神 (高湯焗龍蝦)
Braised Lobster with Supreme Soup

福祿慶豐年 (榴蓮花菇海參鮑片)
Sliced Abalone and Mushroom and Sea Cucumber
步步登高陞 (樟茶原隻鮑魚)
Slow braised whole abalone with premium oyster sauce

魚躍貴昇平 (清蒸游水大星斑)
Steam Live Coral Trout with Ginger and Shallot
金鶴報春來 (同樂和貴妃雞)
Steamed free range chicken with secret Chinese herbs
錦繡慶豐年 (鮮鮑高菜飯)
Prawn Fried Rice in Lotus Leave
如意添吉祥 (十燒伊府麵)
Stir-fried ee fu noodles
合家慶團圓 (紅豆沙湯丸露)
Sweetened Red Bean Cream with Glutinous Dumplings
四季加心意 (精美鮮果盤)
Fresh Fruit Platter
美饌雙聯映 (雙式甜美點)
Chinese Cookies

\$1188 / \$1288 (改原隻鮑魚)

貴客如需查詢宴會資料，歡迎致電宴會部 (02) 9211 2232
Level 1, 477 Pitt Street (Cnr of Hay Street) Haymarket NSW 2000
t 02 9211 2232 f 02 9211 5670 e info@silver.com.au

Effective from 1 February 2008

幼兒腹瀉，腮腺炎(瘡腮)，厭食。

三、外科病

軟組織挫傷及關節扭傷，急慢性腰扭傷，腰腿痛，肩周炎，頸椎病，腰推病，落枕，腱鞘囊腫，网球肘，前列腺炎，足跟痛，蘭尾炎，瘡瘍，骨刺，泌尿系結石，痔瘡，燒傷。

四、皮膚科病

帶狀皰疹，神經性皮炎，雞眼，各種濕疹，皮炎，癬。

五、五官科病

急慢性鼻炎，過敏性鼻炎，鼻竇炎，急慢性咽炎，中耳炎，鼻出血，扁桃腺炎，遠視，近視，麥粒腫。

本科還特設：針灸美容，按摩保健，戒煙，減肥。
歡迎電話預約

本科使用一次性針，避免交叉感染。
持多種私人保健卡，可扣回診費。

本醫館除了內服中藥治療疾病外；並附設針灸推拿物理治療科，該科採用中醫傳統康復療法，設有針灸，推拿及替代針灸之多種現代先進物理治療儀器，並根據不同的疾病而運用相應的治療手段，茲將該科的治療範圍介紹如下：

一、內科病

高血壓，支氣管炎，肺炎，哮喘，失眠，神經衰弱，精神緊張症，中風後遺症，口眼喎斜，三叉神經痛，頭痛，陽痿，眩暈，膽囊炎，胃痛，急慢性胃腸炎，便秘，脫髮，風濕性關節炎，甲狀腺腫。

二、婦兒科病

盆腔炎，閉經，痛經，泌尿系感染，功能性子宮出血，月經不調，更年期綜合征。
小兒消化不良，遺尿，夜啼，百日咳，小兒肺炎，支氣管炎，嬰

中醫

王

王

平

香

石

父

子

醫

館

(附設針灸推拿理療科介紹)

歡迎電話預約

醫館地址：雪梨唐人街德信大廈206室
(電梯按2字)

電話：(02)2817212

VEGETARIAN

42. NEM BONLE CHIEN (Entree) (3) ... \$ 5.00
Deep fried mixed vegetable spring roll
43. TAO HOU CHIEN (Entree) (4) \$ 5.00
Fried bean curd with sweet chili sauce
44. SNGOR CHRUK PSET \$ 5.00
Serve medium soup with lemon grass, lemon juice and mint
45. KARI BONLE \$ 9.00
Mixed vegetables cooked with curry sauce
46. CHA BONLE \$ 9.00
Hot fried mixed vegetables with onion sauce
47. CHA TAO HOU \$ 9.00
Stir fried fresh bean curd with bean sprout & shallot
48. TOMPIANG CHA KROEUNG \$ 9.00
Bamboo shoots stir fried with lemon grass, whole pepper, basil leaves & spices

SIDE DISHES

49. PRAWN CRACKER \$ 4.50
Dip with mixed pork cooked with special sauce
50. SPECIAL SMALL FRIED RICE \$ 5.80
Chef's special fried rice with mixed chicken
51. SPECIAL LARGE FRIED RICE \$ 8.00
52. VEGETARIAN FRIED RICE \$ 8.00
SMALL \$5.80 53. LARGE \$8.00
54. STEAMED JASMINE RICE \$ 1.50
If you would like meal extra hot or little less spicy, please let us know. As most meals can be adjusted to your taste.

DESSERT

1. BAY DOMNEUB KHEMAO \$ 4.50
Black sticky rice served with coconut cream, jack fruit & coconut ice cream
2. ARNSOM CHIEK \$ 4.50
Sugar kumata coated in sticky rice & coconut cream wrapped in banana leaf with coconut egg custard
3. BAY DOMNEUB SANGKYA \$ 4.50
Black sticky rice with coconut egg custard
4. CHIEK KISS \$ 4.50
Sweet banana wrapped in coconut milk & sugar topped with coconut ice cream

5. BANANA BOAT \$ 4.50
Banana, lychee, mango & mandarin served with passionfruit ice cream & chocolate or vanilla creaming
6. VANILLA ICE CREAM \$ 3.60
with lychee, mandarin or mango
7. ICE CREAM SPECIALLY MADE ... \$ 3.60
Your choice of COCONUT, PASSIONFRUIT, DURIAN, BOISENBERRI, MANGO OR SEASON

BANQUETS

For 4 or more (dishes may be varied on request).

- BAYON BANQUET per person \$20.00
- 9 Mixed Entrees
- 18 or 22 Chicken or beef curry
- 20 or 24 Stir fried chicken or beef with ginger
- 34 or 35. Samlor karko or mchou kroeing sach ko
46. Stir fried mixed vegetables
- 53 Steamed jasmine rice
- Liqueur coffee & mint or choice of ice cream + coffee / tea & mint.

- ANGKOR WAT BANQUET per person \$24.00
- 9 Mixed Entrees
- 18 or 22 Curried chicken or beef
- 28 or 29. Stir fried prawns with vegetables or ginger
41. Sizzling seafood
47. Stir fried bean curd with bean sprouts
53. Steamed jasmine rice
- Liqueur coffee & mint or choice of ice cream + coffee / tea & mint.

PRIVATE PARTY ROOM
FOR
20 - 50 PEOPLE
IS AVAILABLE.

Welcome to
ANGKOR WAT
Cambodian Restaurant
LIC & B.Y.O.
Private Function Room Available



Traditional Cambodian Cuisine From
The Khmer Temple Palace

227 OXFORD STREET
DARLINGHURST

TEL: (02) 9360 5500

DINNER NIGHTLY FROM:
5:30PM - 11:00PM

Free Home Delivery Orders over \$20
Delivery Charge Orders under \$20
Major Credit Cards Accepted
Price Subject to change without Notice

10% Discount for pick up

APPETIZERS		
1.	NEM CHHAO (3)	\$ 5.50
<i>Rolls of rice paper with shreds of pork, chicken, prawn</i>		
<i>beef, spring rolls and meat roll (spring rolls)</i>		
2.	NEM CHIEN (3)	\$ 5.50
<i>Spring roll (steak roll) with meat, pork, water</i>		
<i>chestnut and vermicelli (deep fried)</i>		
3.	PRARHET TREI (3)	\$ 5.50
<i>Meat roll, lemon grass, onion & garlic</i>		
4.	SLAB MOAN CHIEN (2)	\$ 6.00
<i>Stuffed chicken wings with minced pork</i>		
<i>vermicelli and mushroom</i>		
5.	KROUCH CHIEN	\$ 5.50
<i>Deep fried quail well marinated with garlic &</i>		
<i>spices, served with lemon juice</i>		
6.	SATE CHICKEN (3)	\$ 6.00
<i>With home made soy sauce</i>		
7.	SATE BEEF (3)	\$ 6.00
8.	SACH KO AING (3)	\$ 7.00
<i>Grilled marinated spicy beef & bacon skewers</i>		
<i>served with green papaya salad</i>		
9.	MIXED ENTREE (4)	\$ 7.50
<i>One of nem chhao, nem chien, prahet tre and</i>		
<i>chicken wings</i>		
SOUP		
10.	NGOR CHRUK BANGKANG	\$ 5.50
<i>Kung pao soup with lemon grass, lemon juice</i>		
<i>rice, mushroom, spices & meat</i>		
11.	NGOR CHRUK SACH MOAN	\$ 5.50
<i>Same as above but with chicken</i>		
12.	NGOR CHRUK KROEUNG SAMOT ..	\$ 5.50
<i>Same as above but seafood instead</i>		
SALAD		
13.	ANGKOR WAT SALAD	\$14.50
<i>Chef's special, fresh salad of mixed beef,</i>		
<i>chicken and seafood</i>		
14.	NHEUM LHONG	\$10.50
<i>16 dried green papaya with prawn, lemon</i>		
<i>juice and meat</i>		
15.	PLEAR SACH MOAN	\$10.50
<i>Chicken salad with lemon juice, lemon grass,</i>		
<i>fresh salad and meat</i>		

16.	PLEAR SACH KO	\$10.50
<i>Beef salad with lemon juice, lemon grass,</i>		
<i>fresh salad and meat</i>		
17.	PLEAR BANGKANG	\$14.50
<i>Prawn salad with lemon juice, lemon grass,</i>		
<i>fresh salad and meat</i>		
MAIN COURSE CHICKEN		
18.	KARI SACH MOAN	\$10.50
<i>Chicken cook with yellow curry, coconut milk,</i>		
<i>beans and bamboo shoots</i>		
19.	SACH MOAN CHA BONLE	\$10.50
<i>See fried chicken with capicum, baby corn & cashew nut</i>		
20.	SACH MOAN CHA KNHEI	\$10.50
<i>See fried chicken with ginger, onion & capicum</i>		

BEEF		
21.	SARAMAN SACH KO	\$10.50
<i>Tender beef slowly cooked with coconut milk,</i>		
<i>five spices & peanut</i>		
22.	KARI SACH KO	\$10.50
<i>Stewed beef cooked with yellow curry, coconut</i>		
<i>milk, beans & bamboo shoots</i>		
23.	SACH KO CHA BONLE	\$10.50
<i>See fried beef with capicum, baby corn & cashew nut</i>		
24.	SACH KO CHA KNHEI	\$10.50
<i>See fried beef with ginger, onion & capicum</i>		

BARBECUE		
25.	SACH MOAN AING	\$12.00
<i>BBQ chicken pieces well marinated with garlic &</i>		
<i>spices, topped with sweet chili sauce</i>		
26.	SACH CHROUK AING	\$12.00
<i>BBQ pork well marinated with garlic &</i>		
<i>spices, topped with sweet chili sauce</i>		
27.	KROUCH AING	\$12.00
<i>BBQ quail well marinated with garlic &</i>		
<i>spices, topped with sweet chili sauce</i>		

SEAFOOD		
28.	BANGKANG CHA BONLE	\$14.50
<i>See fried prawns with seasonal vegetables</i>		
29.	BANGKANG CHA KNHEI	\$14.50
<i>See fried prawns with ginger, onion & capicum</i>		
30.	KROEUNG SAMOT CHA BONLE	\$14.50
<i>See fried seafood with seasonal vegetables</i>		
31.	SAMLOR MCHOU YOUN	\$14.50
<i>Meat & seafood cooked with pineapple, tomato,</i>		
<i>lemon grass (sambal & spicy soup style)</i>		
32.	TREI CHAMHOY	\$17.00
<i>Steamed whole snapper with ginger & bean sauce</i>		
33.	TREI CHIEN CHOU EM	\$17.00
<i>Deep fried whole snapper topped with sweet and sour sauce</i>		
SPECIALITIES OF THE HOUSE		
34.	SAMLOR KARKO	\$10.50
<i>Chicken & pork cooked with tropical fruit &</i>		
<i>seasonings, lemon grass, spices, finished with</i>		
<i>ground coconut rice (curry style)</i>		
35.	MCHOU KROEUNG SACH KO	\$10.50
<i>Beef cooked with lemon grass, spices, tomato, &</i>		
<i>vegetables, lemon grass, spices, finished with</i>		
<i>ground coconut rice (curry style)</i>		
36.	SACH KO CHA KROEUNG	\$10.50
<i>Stewed beef and beef with lemon grass, capicum, onion and spices</i>		
37.	SACH MOAN CHA KROEUNG	\$10.50
<i>Chicken and beef with lemon grass, capicum,</i>		
<i>onion, tomato mushroom and peas</i>		
38.	CHIEM CHA KROEUNG	\$10.50
<i>Stewed lamb and beef with lemon grass,</i>		
<i>capicum, onion, tomato mushroom and spices</i>		
39.	AMOK TREI	\$10.50
<i>Steamed mouseline of basamundi fillet with coconut</i>		
<i>cream, lemon juice, spices and green vegetables</i>		
40.	SACH MOAN CHA MREASPROV .	\$10.50
<i>Chicken stir fried with basil leaves, bean,</i>		
<i>capicum, onion and spices</i>		
41.	KROEUNG SAMOT CHA KROEUNG .	\$16.00
<i>Sizzling mixed seafood cooked with lemon grass, bamboo</i>		
<i>shoots, capicum, whole pepper, basil leaves & spices</i>		

Minimum Charge \$12 per person (No charge on acceptance)
BYO Drinkage & Caviar charge \$1.50 per person
No MSG added in cooking
The Management reserves the right not to serve any person
No Cigar or Pipe in Dining Room

Delicious Corner

81 King Prawns Crabmeat Sauce	\$14.80
82 Chill King Prawns	\$14.80
83 Haney King Prawns	\$14.80
84 Haney Scallops	\$14.80
85 Haney Chicken	\$ 9.80
86 Lemon Chicken	\$ 9.80
87 Combination Chow Mein	\$12.80
88 Sautéed Mixed Vegetables	\$ 8.80
89 Chilli Beef or Chicken	\$11.80

Rice and Pasta

90 Apollo Bay Fried Rice "Large"	\$ 4.80
91 Apollo Bay Fried Rice "Small"	\$ 4.50
92 Steamed White Rice "Large"	\$ 2.80
93 Steamed White Rice "Small"	\$ 2.50
94 Singapore Fried Noodles	\$ 9.80
(Curry Flavour)	
95 Xiamen Fried Noodles	\$ 9.80
(Sweet & Sour Flavour)	

Sweet Things

96 Deep Fried Egg Custard Bun	\$ 3.50
97 Banana Fritter & Ice Cream	\$ 3.50
98 Pineapple Fritter & Ice Cream	\$ 3.50
99 Deep Fried Ice Cream	\$ 3.50
100 Mineral Water	\$ 1.50
101 1.25 Ltr. Coke, Diet Coke or Lemonade	
"Battle"	\$ 2.50
102 Coke, Diet Coke or Lemonade	
"Can"	\$ 1.50
103 Fruit Juice: Apple or Orange	\$ 1.50

Thank You !

觀
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Apollo Bay
Chinese Restaurant

IN THE HEART OF GREAT OCEAN ROAD

B.Y.O.

TRADING HOURS

LUNCH: Monday - Sunday
12:30pm - 2:00pm

DINNER: Monday - Sunday
5:30pm - 9:00pm

Telephone: (052) 376 551
1 Moore Street
Apollo Bay, Vic. 3233

Appetizers

1 Fresh Prawn Cocktail	\$ 5.50
2 King Prawn Cutlets	\$ 5.20
3 Sesame Prawn Toast	\$ 5.20
4 King Prawn Rolls	\$ 5.20
5 Scallop Fritters	\$ 5.20
6 Prawn Fritters	\$ 5.20
7 Beef on Kebabs Satay Sauce	\$ 5.20
8 Chicken Wings	\$ 3.20
9 Chinese Sausage	\$ 2.80
10 Dim Sims (Steamed or fried)	\$ 2.50
11 Spring Rolls	\$ 2.50
12 Crabmeat Stick	\$ 2.50
13 Prawn Crackers	\$ 1.80

Soups

14 Short or Long	\$ 3.50
15 Chicken & Sweet Corn	\$ 3.50
16 Crabmeat & Sweet Corn	\$ 3.50
17 Combination Sweet Corn	\$ 5.00

Barbecued Pork

18 Cantonese BBQ Pork	\$11.80
19 BBQ Pork with Cashew Nuts	\$11.80
20 BBQ Pork Chow Mein	\$11.80
21 BBQ Pork Black Bean Sauce	\$11.80

Chicken

22 Cantonese Chicken	\$ 9.80
23 Mongolian Chicken	\$ 9.80
24 Chicken with Cashew Nuts	\$ 9.80
25 Chicken Oyster Sauce	\$ 9.80
26 Chicken Chow Mein	\$ 9.80
27 Chicken Black Bean Sauce	\$ 9.80
28 Garlic Chicken	\$ 9.80
29 Chicken and Vegetables	\$ 9.80

Takeaway
Food Menu

Seafood

30 Seafood Combination	\$14.80
31 King Prawn with Cashew Nuts	\$14.80
32 Cantonese King Prawn	\$14.80
33 Mongolian King Prawn	\$14.80
34 Garlic King Prawn	\$14.80
35 King Prawn Chow Mein	\$14.80
36 King Prawn Black Bean Sauce	\$14.80
37 Mongolian Scallops	\$14.80
38 Garlic Scallops	\$14.80
39 Scallops with Cashew Nuts	\$14.80
40 Scallops Oyster Sauce	\$14.80
41 Fish Fillet with Cashew Nuts	\$12.80
42 Fish Fillet Oyster Sauce	\$12.80
43 Fish Fillet Chow Mein	\$12.80
44 Fish Fillet Black Bean Sauce	\$12.80

Beef

45 Cantonese Beef	\$ 9.80
46 Mongolian Beef	\$ 9.80
47 Beef with Cashew Nuts	\$ 9.80
48 Beef Chow Mein	\$ 9.80
49 Beef Black Bean Sauce	\$ 9.80
50 Beef Oyster Sauce	\$ 9.80
51 Garlic Beef	\$ 9.80

All Time Favourites

53 Sweet & Sour King Prawn in Batter	\$14.80
54 Sweet & Sour Scallops in Batter	\$14.80
55 Sweet & Sour Fish in Batter	\$12.80
56 Sweet & Sour Combination in Batter	\$12.80
57 Sweet & Sour Pork in Batter	\$ 9.80
58 Sweet & Sour Chicken in Batter	\$ 9.80
59 Sweet & Sour Beef	\$ 9.80
60 Sweet & Sour BBQ Pork	\$11.80
61 King Prawn Plum Sauce	\$14.80
62 Scallop Plum Sauce	\$14.80
63 Fish Fillet Plum Sauce	\$12.80
64 Pork or Chicken Plum Sauce in Batter ...	\$ 9.80
65 Beef Plum Sauce	\$ 9.80
66 BBQ Pork Plum Sauce	\$11.80

Curry and Satay

(Served with Vegetable or Rice)

67 Curried King Prawns	\$14.80
68 Curried Scallops	\$14.80
69 Curried Fish Fillet	\$12.80
70 Curried Combination	\$12.80
71 Curried Beef	\$ 9.80
72 Curried Chicken	\$ 9.80
73 Satay King Prawns	\$14.80
74 Satay Scallops	\$14.80
75 Satay Combination	\$12.80
76 Satay Beef or Chicken	\$ 9.80

Omelette

77 King Prawn	\$14.80
78 Combination	\$13.80
79 BBQ Pork	\$11.80
80 Beef or Chicken	\$10.80

家常便飯
Billy Kwong
Chinese Eating House

3/255 Crown Street Surry Hills
Sydney NSW 2010 Australia Phone +61 2 9332 3300 Facsimile +61 2 9332 4109
enquiries@billykwong.org www.billykwong.org

Hiramasa (Kingfish, SA) Fillets served Sashimi Style	29
Fresh Black Cloud Ear Fungus & Cucumber Salad, Beijing Style	12
Organic Chickpea (Nolans Rd), Pickled Radish, Chilli & Fennel Salad	15
Steamed Prawn Wontons with Organic Brown Rice Vinegar Dressing	17
Crispy Prawn Wontons with Sweet Chilli Sauce	17
Steamed Scallop (Tasmania) Wontons with Sichuan Chilli Oil	24
Pickled Beetroot & Carrot Salad with Soft-Boiled Biodynamic Egg	19
Salad of Poached Calamari & Capsicum with Ginger & Chilli Dressing	24
Homestyle Fried Biodynamic Eggs with Organic Soy & Homemade XO	19
Seared Free-Range Chicken Livers (Saskia Beer, SA) with Sweet Onions	19
Sung Choi Bao of Free-Range 'Kurobuta' Pork, Ginger & Mushrooms	24
Dry-Fried Green Beans with Organic Miso Paste & Garlic	20
Steamed Silken Tofu with Organic Seaweed Salad	25
Caramelised Pumpkin with Black Bean, Ginger & Vinegar Dressing	25
Dry-Fried Organic Hokkien Noodles with Homemade XO Sauce	27
Stir-Fried Carrots with Oyster, Shimeji & Shiitake Mushrooms	35
Stir-Fried Mussels (Tasmania) with Homemade XO Sauce	37
'Dong Po' Pork ('Kurobuta' Pork Belly), Hangzhou Style	38
Biodynamic Lamb (Oberon, NSW) Marinated in Spices -Xinjiang Style	49
Crispy-Skin Free-Range Chicken (Saskia Beer, SA) with Organic Brown Rice Vinegar Dressing	45
White-Cooked Free-Range Chicken (Saskia Beer, SA) with Organic Soy, Chilli & Coriander	45
Steamed Chinese Greens with Organic Tamari	15
Cantonese-Style Fried Organic Jasmine Rice	14 per bowl
Steamed Organic Jasmine Rice	2.9 per person

'Universal Village' Organic Fairtrade Green Tea	2.9pp
'SIP' Organic Herbal Tea - Peppermint or Lemon	2.9pp

Organic Fruit Plate with 'Cocolo' Organic Fairtrade Chocolate	14
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Signed copies of Kylie Kwong's cookbooks, 'Recipes & Stories' (\$39.95), 'Heart & Soul' (\$49.95) and 'Simple Chinese Cooking' (\$59.95) and 'My China' (\$79.95), are available from the restaurant.

Surcharge weekends \$3 pp. All prices GST- inclusive. Billy Kwong takes all care but no responsibility for our clients personal property.

Kylie's Banquet
\$89pp

In the kitchen, the Chinese chef consciously or unconsciously cooks according to the culinary laws of Yin and Yang - where harmony and balance between flavour, texture and ingredient is of the essence.

My banquet offers you this experience, serving a delicious and diverse range of dishes that complement one another.

Our philosophy at Billy Kwong is this:

'To leave as small and light an environmental footprint as possible, to give back to the community whenever and wherever we can, and to think globally and act locally.'

Serving you organic and biodynamic produce reflects our commitment to the soil, the animals, the people and the environment.

We avidly support the Australian Marine Conservation Society by only serving sustainable seafood.

I am the ambassador for the Fair Trade Association of Australia and New Zealand. The Fair Trade Mark is your guarantee that growers in the third world have been given a better deal. Allowing people the opportunity to trade fairly gives them the ability to invest in their children's education, their communities, their health, their safety, their future.

I also lead specialised food tour groups to China, Tibet and Bhutan with World Expeditions Australia.

To help in the fight against climate change, at Billy Kwong we neutralise the emissions of our business by buying carbon credits through Climate Friendly from a new wind farm project in China. This, in effect, means our power consumption is 100% renewable and that we are Climate Neutral.

You can help too! By donating just \$1 per person, you can buy enough renewable energy to offset 45 kilograms of carbon dioxide - more than enough to neutralise the embedded greenhouse gas emissions that result from the production of your meal. Please ask any of our staff for details of this initiative.

Crispy Skin Duck
@ Organic Plum
Sauce 45-

Line caught whole
Steamed moruonq
@ ginger + Shallots 45-

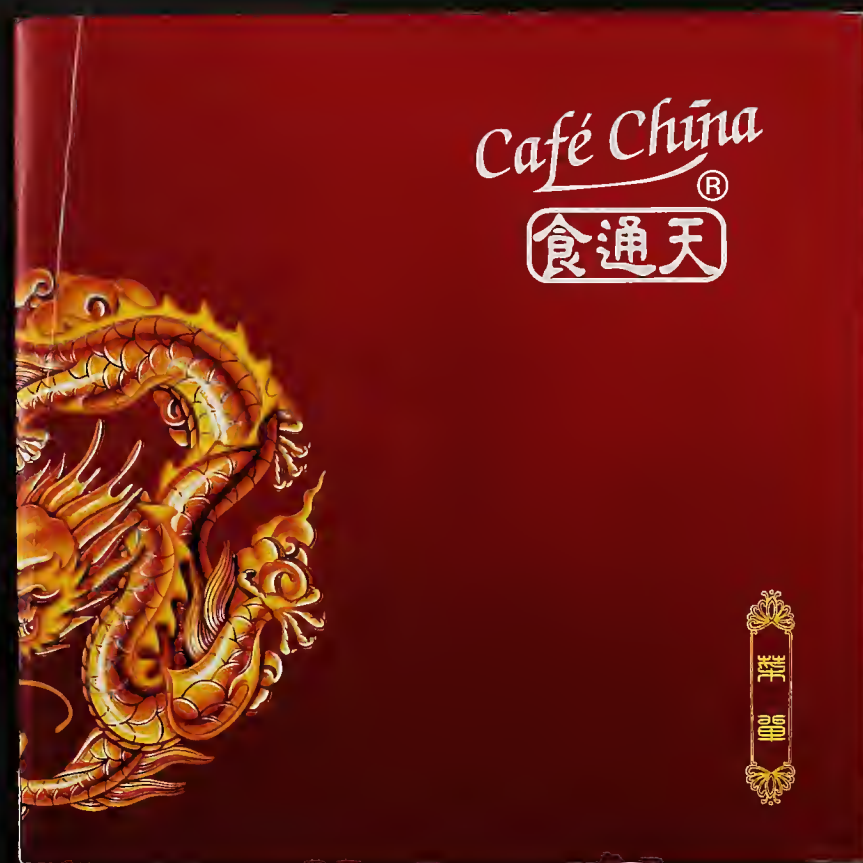
Line caught fillet of
Steamed bass grouper
@ ginger + Shallots 39-

Specials

Steamed pacific
oysters @ ginger
+ Shallots 14-

Stir fry of
bok choy 29-
broccoli +

Snowpeas





Café China®
食通天

Café China was born in 1995. An award-winning and internationally renowned restaurant, known for its authentic Peking and Hong Kong cuisine, yim cha, seafood and noble artistry.

Great tasting and sophisticated Chinese food, a comfortable atmosphere, down-to-earth setting and the attentive staff are some of the many reasons why both locals and visitors from around the world make frequent trips back to Café China.

At Café China we care about the quality and consistency of our food. No additional MSG is added, we use natural vegetable oil and the finest ingredients to prepare your food. That is why, when we claim that our food is of both high quality and nutritional standards, we know we have done our best for you. Our wine selection of course, is one of the best in Australia.



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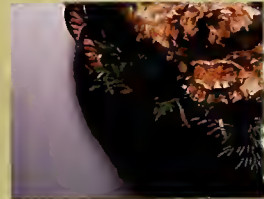
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ALL PRICES INCLUDE G.S.T.
ONE BILL PER TABLE PLEASE. IF YOU ARE IN A HURRY PLEASE INFORM OUR STAFF
ALL PRICES WILL HAVE 15% SURCHARGE ON PUBLIC HOLIDAYS

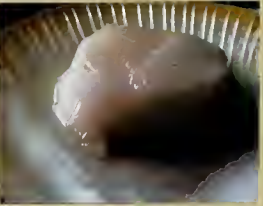


ENTREES 前菜 前菜

- Spring Rolls (2 pieces) (vegetarian) \$4.80
春卷 (兩只) (素) 野菜の春巻き (2本)
- Sesame Prawn Toast (2 pieces) \$7.80
芝麻蝦多士 海老とゴマの揚げもの (2個)
- BBQ Pork Char Siew (sliced) \$7.80
蜜汁叉燒 (切片) チャーシュー薄切り (小)
- Sang Chow Bow with Chicken
(2 pieces served on fresh lettuce leaves) \$13.80
蔬菜生菜包 鶏肉ウレタス巻き (2個)
- Sang Chow Bow with Seafood
(2 pieces served on fresh lettuce leaves) \$17.80
海鮮粒生菜包 海鮮ウレタス巻き (2個)
- Shao Mai (4 pieces)
a traditional Chinese Dim Sim (with Prawn, Pork & Mushroom) \$8.80
香滑肉蝦燒賣 (四只) シューマイ (豚肉、海老、椎茸入り) (4個)
- Har Gow (4 pieces) Steamed prawn dumplings \$11.20
鮮蝦鮮竹燒賣 (四只) 海老蒸レンジャーイ (4個)
- Steamed Prawn & Chives Dumplings (4 pieces) \$11.20
韭菜鮮蝦燒賣 (四只) 海老とニラのシューマイ (4個)
- Steamed Scallops Dumplings (4 pieces) \$11.20
鮮蝦帶子燒賣 (四只) ホタテ貝のシューマイ (4個)
- Yaki Gyoza (6 pieces) Pan fried Shanghai dumplings w/
Pork & Cabbage \$13.80
生煎鍋貼 (六只) 上海風焼餃子 (6個)



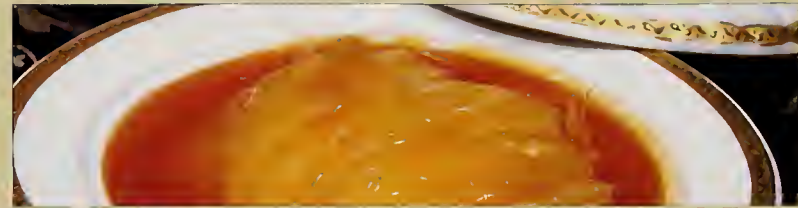
- Premium Oysters Natural 1/2 doz (6個) \$16.60
or dozen (12個) \$33.60
生蠔 生ホタテ
- Steamed with Black Bean Sauce
カキの豆豉(トウチ)蒸し 或塩汁蒸
Steamed Scallops with Garlic & Butter (6 pieces) \$16.60
蒜茸牛油蒸鮮扇貝 (六只) ホタテ貝のじんにくバター蒸し (6個)
- Spicy Quail (2 per serve) \$17.80
椒鹽鶉 (每份兩只) うずらのから揚げスパイスソルト風味(2羽)
- Wok tossed Calamari with Spicy Salt (light batter) \$14.80
椒鹽鮮魷 イカのから揚げスパイスソルト風味(小)
- Mussels with Black Bean Sauce \$14.80
豉椒青口 (粒扇贝) ムール貝の豆豉(トウチ)ソース風味
- Golden Pastry of Oriental Onion \$6.50
香蔥油餅 広東風オニオンリング
- Shanghai Dumpling w/ Ginger Vinegar Dip (4pc) \$10.40
上海小籠包 シタウロンゼウ (4個)





【 APPETIZER おつまみ 冷小碟 】

Jelly Fish (Plain, Marinated) 凉拌海蜇 クラゲのマリネ <上海>.....	\$12.50
Jelly Fish with Peking Duck 北京烤鴨拌海蜇 クラゲと北京ダックのマリネ <上海>.....	\$16.50
Sesame Ban Ban Chicken (Peking Style) 芝麻拌韓雞 パンバンチー (北京風蒸し鶏肉の特製ソースがけ) <北京>.....	\$8.90
Chilled Tofu, Century Egg w/ Shallots & Fish Flakes 皮蛋冷豆腐 豆腐とピータンの冷菜 <台湾>.....	\$16.50
Marinated Cucumber with Garlic 蒜蓉脆青瓜 キュウリとにんにくの冷菜 <天津>.....	\$8.90
Zasai (Szechuan) 四川風味榨菜 サーサイ <四川>.....	\$6.50
Korean Kimchi 韓國泡菜 キムチ <韓国>.....	\$6.50
Century Egg & Pickles Ginger 皮蛋酸姜 ピータンとカリのオートブル <香港>.....	\$9.80
Sliced Chilled Pork Belly 蒜泥白肉 北京風豚バラ肉薄切りの冷菜.....	\$9.80
Sliced Chilled Beef Tendon 五香牛筋 北京風牛肉薄切りの冷菜.....	\$9.80
Peking Platter (Sliced Chilled Beef Tendon, Jelly Fish, Sliced Chilled Pork Belly, Duck Webbs) 京式拼盤 (冷盤包括五香牛筋、凉拌海蜇、酸辣鮮姜、 蒜泥白肉) (四位用) 北京風4種前菜盛り合わせ<4人用> (牛肉薄切り、クラゲのマリネ、豚肉の薄切り、鴨の水浸し).....	\$29.50



【 SOUPS スープ 湯 】

Chicken Sweet Corn Soup 雞茸粟米湯 鶏肉入りコーンスープ.....	\$7.90
Crab Meat Sweet Corn Soup 蟹肉粟米湯 カニ肉入りコーンスープ.....	\$9.50
Wan Ton Soup (Shari Soup) 雲肉云吞湯 広東風ワンタンスープ.....	\$7.50
Hot & Sour Soup 酸辣湯 キャラーケン(野菜・豆腐などの入った酸味・辛味スープ)(中辛口).....	\$7.90
Spicy Tom Yum Prawn Soup 泰式冬蔞功湯 タイ風海老入りトムヤムクンスープ(辛口).....	\$8.50
Miso Soup 日式雞腿湯 味噌汁.....	\$4.50
Fish Ball Soup 魚蛋湯 中華風白身魚のつみれスープ.....	\$8.50
Shark's Fin with Crab Meat Soup 鮮魷肉鼓翅湯 カニ肉入りブカヒレスープ.....	\$22.50
Seafood & Tofu Soup 海鮮豆腐羹 海鮮と豆腐のとろみスープ.....	\$9.80
Vegetarian Tofu & Mushroom Soup 素菜豆腐羹 ベジタリアン豆腐と椎茸のスープ.....	\$7.50
Slow Cooked Superior Shark's Fin with own Jus 100g (15 min to prepare) 紅燒大鰐翅 じっくり煮込んだ特製フカヒレスープ (約100g) (15分程 時間がかかります).....	\$55.00

【 SALADS サラダ 沙拉 】

Salad of Octopus, Avocado and Yarra Valley Salmon Caviar 三文魚籽八爪魚沙拉 新鮮なごサラダ (オクトパスク、アボカド、トリピッコ、わさびマヨネーズソース).....	\$16.50
Salad of Peking Duck, Asparagus & Spinach w/ Asian Dressing 北京鴨肉鮮蘆笋菠菜沙拉 北京ダックサラダ (アスパラガス、ほうれん草、アジアンドレッシング).....	\$16.50
Tropical Beef Fillet Salad w/ Lime & Glass Noodles 香柠牛肉粒絲沙拉(微辣) トロピカル牛肉春雨サラダ (ほうれん草、玉ねぎ、キヌカリ、ライム) (中辛口).....	\$16.50
Emperor's Chicken Salad w/ Vermicelli 日式手撕雞 宮廷風鶏肉と春雨のサラダ (特製醬油&マヨネーズソース).....	\$16.50
Asian Style Spicy Fresh Squid Salad w/ Rocket 烏香鮮魷魚沙拉 アジア風新鮮イカサラダ(ロケット) (中辛口).....	\$16.50
Crab Meat Salad with Avocado & Mango (seasonal) 鮮蟹肉牛油果香芒沙拉 季節性供應 サニ肉とトロピカルマングー、アボカドサラダ(季節限定).....	\$23.50



【 FROM THE ROAST ロースト類 焼味 】

Cantonese Roasted Duck ~ Served warm (1/4 Duck)	\$12.50
(1/2 Duck)	\$23.50
切燻燒鴨 伝統的広東風カモの丸焼き(中華スパイス醬油かけ)	
Roasted Platter (3 mixed) ~ Served warm Sm(小)	\$24.50
(Cantonese style Antipasto) Lge (大)	\$29.80
燒味拼盤 広東風ロースト三種盛り合わせ	
Roasted Crispy Skin Pork ~ Served warm	\$15.50
脆皮燒肉カリカリ豚の薄切り(梅ジャース付き)	
Peking Duck (please talk to our waiter) 北京填鴨 (請問服務員) 北京ダックの皮のパンケーキ包み (スタッフにお尋ねください)	



【SEAFOOD 海鮮 海鮮】

Combination Seafood with Vegetable 什會海鮮時蔬 たつぷり海鮮と野菜いため	\$29.80
Wok Fried Seafood Omelette 海鮮美香 中華風海鮮入りオムレツ	\$29.80
Seafood and Tofu in Hot Pot 海鮮豆腐煲 海鮮と揚げ豆腐炒め	\$29.50
<Scallop> ホタテ貝 鮮帶子 Scallops with Ginger & Shallots 美惠帶子 ホタテ貝の青じと生薑炒め	\$29.80
Scallops with Pine Nuts and Vegetable 松子帶子 ホタテ貝と野菜と松の実炒め	\$29.80
Lightly Battered Scallops w/ Sambal Chili Sauce 鮮帶子配巻巻揚げ ホタテ貝のマレーシア風サンバルチリソース炒め(辛口)	\$29.80
<Fish> コーラルトラウト (白身魚) 魚 Sweet & Sour Fish Fillet In Batter 甜酸魚塊 揚げコーラルトラウト(白身魚)の甘酢あん風味	\$27.80
Coral Trout Fillet Stir Fried w/ Snow peas & Ginger 油泡珊瑚片荷蘭豆 コーラルトラウト(白身魚)ととこやまなどの生薑風味	\$27.80
Coral Trout Fillet w/ Curry Sauce 咖喱魚塊片 コーラルトラウト(白身魚)のカレー風味	\$27.80

<Crab Meat> カニ肉 蟹類 Omelette of Mud Crab Meat, Shallots & Mushroom Glaze 滑蟹肉美香 カニ玉(マッドクラブのオムレツ)	\$27.80
Fresh Vegetable and Crab Meat Sauce 游水蟹肉扒時蔬 フレッシュ野菜のカニ肉とらめソースかけ	\$29.80
<Calamari> イカ 鮮魷魚 Wok tossed Calamari with Spicy Salt (lightly crumbed) 椒鹽魷魷 イカのから揚げスパイスチリット風味	\$29.80
<Lobster> ロブスター 龍蝦 Lobster Tail with Ginger & Shallots 美惠龍蝦尾 ロブスターの青じと生薑炒め	\$68.00
Braised Confit of Lobster w/ Fresh Vegetable, Herb Pepper & Crispy Spinach 潮式川椒龍蝦球 ロブスターのハーブゴシキウ炒め	\$49.50
<Abalone> あわび 鮑魚 Sliced Tasmanian Abalone with Chinese Mushrooms 鮑皇塔斯馬尼亞鮑片 クスマニア産あわびの薄切りと椎茸、中国野菌添え	\$89.50
Slow Cooked King Abalone 100g & Vegetable with Oyster Sauce (15min to prepare) 原隻純王紋澳洲鮑魚 じっくり煮込んだ特製あわびソース 約100g (15分程 時間がかかります)	\$55.00





【PRAWNS 海老 蝦類】

Chilli Prawns 辣蝦蝦球 廣東風大海老ナリ(辛口)	\$29.80
Sauteed Prawns with Vegetable 油泡蝦球 大海老と野菜炒め	\$29.80
Crispy Honey Prawns 香脆蜜汁蝦球 揚げ大海老のはちみつソースからめ	\$29.80
Prawns with Cashew Nuts and Vegetables 綠果時蔬蝦球 カシューナッツ入り大海老と野菜炒め	\$29.80
Light Batter King Prawns with Butter & Garlic 香蒜牛油蝦球 揚げ大海老のはちみつバター風味	\$29.80
Pan Fried Jumbo Gulf Tiger King Prawn w/ Peking Sauce (4 pieces) (seasonal) 干煎大訂蝦 殻付き車海老の北京ソース炒め (4匹) (季節限定)	\$29.80
Shanghai Style Soft Scramble Egg w/Fresh Water Prawns 滬式鮮蝦芙蓉 上海風大海老とふわふわ卵	\$29.80
Kung Po Spicy King Prawn 宮保蝦球 四川風大海老ウナリコシコク風味(中辛口)	\$29.80
Lotus Leaf Steamed Prawn in Bamboo Basket w/ Soy Dipping (350g) 蓮仔荷葉蒸中蝦 蓮の葉殻付き蒸し海老(特製ソース付き)	\$29.80
Hong Kong Style XO Prawns XO醬爆蝦球 香港風大海老のXOソース炒め(辛口)	\$29.80

【LIVE SEAFOOD FROM TANK 活きシーフード 游水海鮮】

Lobster with chilli, ginger or Garlic Butter sauce M.P.
生猛野生龍蝦(時價) 活きロブスター<ナリ、青ねぎ生薑、にんにくバター風味、から揚げ>(お刺身も出来ます) 時価

Queensland Mud Crab with chilli, ginger or black bean sauce M.P.
昆士蘭大蟹(時價) 活きマッドクラブ <ナリ、青ねぎ生薑、豆豉(トウナ)、から揚げ、蒸し蟹> 時価

Great Barrier Reef Live Coral Trout steamed with ginger & shallots M.P.
游水大堡礁野生東星斑(時價) コーラルトラウトの蒸蒸し(青ねぎ生薑添え) 時価

Live Abalone, recommended for steamed boat M.P.
游水野生鮑魚火鍋(時價) 活きあわび (人気のしゃぶしゃぶがお勧め) 時価

Crystal Snow Crab M.P.
野生水晶雪花蟹(時價) 西オーストラリア産クリスタルスノークラブ(白蟹) <お好みのソースで>時価

King Crab M.P.
皇帝蟹(時價) キングクラブ <お好みのソースで> 時価





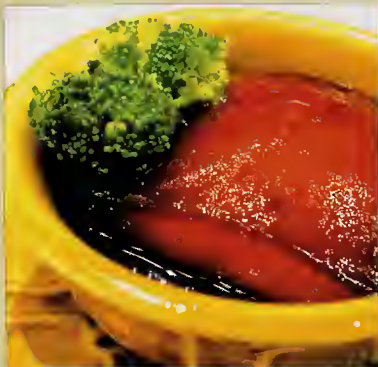
【POULTRY 鶏肉 鶏肉】

Lemon Chicken in Batter 檸檬煎軟雞 鶏ムネ肉のから揚げ(レモンソース添え)	\$24.50
Chicken thigh Fillet with Cashews & Vegetables 綠果雞球 カシミアノン入り鶏肉と野菜炒め	\$24.50
Herb poached Chicken on bone with Soy 玫瑰油雞 骨付き鶏肉の中華醤油煮	\$24.50
Chicken with Seasonal Vegetable 時菜雞球 鶏肉と季節の野菜炒め	\$24.50
Chicken Fritters dusted with Spicy Salt 椒鹽雞球 鶏ムネ肉のから揚げ(スパイスソルト風味)	\$24.50
Chicken & Eggplant in Hot Pot 鹹魚雞粒茄子煲 鶏肉とナス炒め	\$27.50
Crispy Skin Chicken (half) 香脆炸子雞 香脆かり丸焼き鶏肉(スパイスソルト添え)(半羽)	\$24.50
Spicy Mapo Tofu (Chicken) 麻婆豆腐(雞肉) 辛口マペー豆腐(鶏肉入り)	\$24.50

【DUCK ダック 鴨肉】

Salad of Peking Duck, Asparagus & Spinach w/ Asian Dressing 北京鴨肉鮮露笋菠菜沙拉 北京ダックサラダ(アスパラガス、ほうれん草、アジアンドレッシング)	\$15.50
Cantonese Roasted Duck(1/4 Duck) (1/2 Duck)	\$12.50 \$23.50
明爐燒鴨 伝統的広東風カモの丸焼き(半羽)	\$23.50
Roasted Platter (3 mixed) ~ Served warm Sm (小) (Cantonese style Antipasto, served warm) Lge(大)	\$27.50
燒味拼盤 広東風コースト三種盛り合わせ	
Peking Duck(please talk to our waiter) 北京填鴨(請問服務員) 北京ダックのバンクーキ包み(スタッフにお願いください)	
Spicy Curry Roasted Duck Rice Sm (小) Lge(大)	\$29.80 \$39.80
香濃咖喱鴨炒麵 北京ダックのセラーメン(中辛口)	
Duck Noodle Soup 填鴨湯麵 北京ダックのセラーメン(チキン醤油スープ)	\$19.50





【PORK 豚肉 猪肉】

Pork Loin Chops with Spicy Salt 椒鹽肉排 豕脊肉のスパイスソルト風味	\$29.80
Peking Pork Chops 京都肉排 豕付き豚肉の北京ソース風味	\$29.80
Sweet & Sour Loin Pork 咕嚕肉 豚豚	\$24.50
Sliced Pork with Ginger & Shallots 姜蔥肉片 豚薄切り肉の薑葱生薑炒め	\$24.50
BBQ Pork (sliced, served warm) 蜜汁叉燒 ナイロシニー薄切り(太)	\$24.50
Pork Loin Chops with honey peppercorn 蜜糖肉排 豕付き豚肉のほろみつつ黒コショウ風味	\$29.80
Donk Po Pork (Rich Pork Belly w/ a Soy-Sat Aried Glaze) 東坡肉 豚の角煮(豚バタ肉の姜が焼)	\$29.80
Sliced Loin Pork with Cabbage & Mild Chilli 日式回鍋肉 ホイコウロウ(豚薄切り肉とキャベツのチリソース炒め) (中辛口)	\$24.50

【BEEF 牛肉 牛肉】

Beef Black Bean Sauce 豉椒爆牛肉 牛薄切り肉の豆豉(トラチ)ソース炒め	\$24.50
Chilli Beef 辣板炒牛肉 牛薄切り肉のチリソース炒め(辛口)	\$24.50
Cantonese Fillet of Steak 中式牛柳 広東風やわらか牛肉フィレステーキ	\$29.80
Very Hot Chilli Beef w/Wombok 勁辣泡椒牛肉 牛薄切り肉のキムチ炒め(辛口)	\$29.80
Fillet of Tablelands Tenderloin w/Non-Spicy Sauce 川椒本地大堡地牛柳 四川風クイーンズランド産牛肉ステーキコンソメ風味	\$29.80
Thin Sliced Prime Rib Fillet, Poached in Superior Stock w/Ginger Soy Dip 白灼澳洲肥牛 キングアイランド特産牛薄切り肉の生薑と自家製醤油風味	\$29.80
Shredded Beef with Capsicum, Shallots & Onions 香嫩牛肉絲 チンジョネロウステーキ(牛肉細切りとピーマン炒め)	\$24.50
Wagyu Beef Rib-Eye Fillet w/Steamed Boal & Wombok 一級澳洲和牛火鍋 オーストラリア産やわらか和牛のしゃぶしゃぶ鍋	\$49.80





【LAMB ラム 羊肉】

Mongolian Lamb 蒙古羊柳 モンゴル風羊肉(ラム)炒め	\$27.50
Lamb Fillet w/ Chili and Leek 椒絲蒜爆羊柳 羊肉(ラム)のナリソース風味(辛口)	\$27.50

15

【HOT POTS 鍋 煲仔菜】

Wanyu Beef Rib-Eye Fillet w/ Steamed Boat & Wombok 一鍋澳洲和牛火鍋 オーストラリア産やわらか和牛のしゃぶしゃぶ鍋	\$49.80
Cantonese Hotpot of Glass Noodles & King Prawns 粉絲蝦球煲 廣東風大腸粉と春菇炒め	\$29.80
Seafood and Tofu in Hot Pot 海鮮豆腐煲 海鮮と揚げ豆腐炒め	\$29.50
Vegetables with Bean curd in Hot Pot 什菜豆腐煲 野菜と揚げ豆腐炒め	\$24.50
Combination Hot Pot 什菜煲 廣東風八寶菜	\$29.80
Chicken & Eggplant in Hot Pot 鹹魚雞粒茄子煲 鶏肉とナス炒め	\$27.50
Roasted Pork, Tofu & Shrimp Paste Hot Pot 大腸結煲 豚肉、揚げ豆腐の小腸老ガスト炒め	\$27.50



16



【GAME オーストラリア産特製メニュー 特色野味】

Baby Pigeon Fillet (squab) w/Non-Spicy Pepper Sauce 潮式用道鶏片 ハトリヨウシタウ風味	\$39.80
Emu w/ Leek & Special Chinese Sauce 新標澳洲野味鴨肉 エミューの特製中華ソース炒め (中辛口)	\$49.50
Crocodile Tail Fillet Tossed w/ Salt & Pepper 鱷魚尾肉 ワニのから揚げ (中華スパイスソルト風味)	\$49.50
Stewed Kangaroo Tail w/ Shiitake Mushroom & Bamboo Shoots 秘製紅燉袋鼠尾 中華風カンガルーのしつぽのシタケー(根莖、タケノコ入り)	\$49.50
Stewed Baby Goat 秘製山羊羊煲 中華風子羊と野菜のシタケー	\$59.50

17

【TOFU 豆腐 豆腐】

Seafood and Tofu in Hot Pot 海鮮豆腐煲 海鮮と揚げ豆腐炒め	\$29.50
Fried Tofu w/ Spicy Salt 椒鹽豆腐 豆腐のから揚げスパイスソルト風味	\$24.50
Vegetables with Bean curd in Hot Pot 什菜豆腐煲 野菜と揚げ豆腐炒め	\$24.50
Spicy Mapo Tofu (Chicken) 麻婆豆腐(鶏肉) 辛口マーマー豆腐(鶏肉入り)	\$24.50
Roasted Pork, Tofu & Shrimp Paste Hot Pot 大馬站煲 豚肉、揚げ豆腐の小海老ペースト炒め	\$27.50
Stewed Shiitake Mushroom & Tofu 紅燒北菇扒豆腐 揚げ豆腐と椎茸煮	\$27.50



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【 VEGETARIAN 野菜 素菜 】

Fresh Vegetable of the Day...Ask Waiter M.P. 清炒時菜 (請問服務員) (時價) 本日の野菜 時価 (スタッフにお尋ねください).....	
Chinese Greens with Oyster Sauce Sm(小) Lge(大)	\$8.90
綠油時菜 中国野菜のオイスターソース風味	\$19.50
Vegetable with Chinese Mushrooms 北菇扒時蔬 中国野菜の椎茸ソースかけ	\$27.50
Lo Hon Choi (mixed Chinese fungus) 腐蓮上素 たっぷり中華きのこ炒め	\$24.50
Vegetarian Fried Rice 煎炒飯 野菜のチーマーハン (ベジタリアン向け)	\$13.50
Mixed Vegetables (stir-fried) 清炒什菜 たっぷり新鮮野菜炒め	\$19.50
Selections of Farm Mushrooms & Chinese Vegetables 田園牧場特選 農園マッシュルームと中国野菜炒め	\$29.80
Stewed Shiitake Mushroom & Tofu 紅燒北菇扒豆腐 揚げ豆腐と椎茸煮	\$27.50

【 NOODLE SOUP ラーメン 湯粉/麺 】

Spicy Tom Yum Noodle Soup (prawn) 泰式冬菇功湯麵 (辣) タイ風海鮮入りラウサラーメン (ココナツカレー風味) (甘辛口)	\$17.50
Spicy Malaysian Prawn Noodle Soup 馬式麻辣湯麵 (辣) マレーシア風海老入りラーメン(中辛口)	\$17.50
Won Ton Noodle Soup 雲吞湯麵 広東風ワンタン麺 (チキンスープ)	\$17.50
Fish Ball Noodle Soup 魚蛋湯麵 白身魚のつみれ団子入りラーメン (チキンスープ)	\$17.50
Spicy Seafood Curry Laksa 泰式海鮮喇沙 (辣) タイ風海老のラウサラーメン (ココナツカレー風味) (甘辛口)	\$17.50
Spicy Chicken Curry Laksa 泰式雞肉喇沙 (辣) タイ風鶏肉入りラウサラーメン (ココナツカレー風味) (甘辛口)	\$17.50
Cuttlefish Ball Noodle Soup 墨魚丸湯麵 イカ団子入りラーメン (チキンスープ)	\$17.50
BBO Pork Noodle Soup 蜜汁叉燒湯麵 自家製チマシー麺 (チキン醤油スープ)	\$19.50
Duck Noodle Soup 燒鴨湯麵 北京ダックのセラーメン (チキン醤油スープ)	\$19.50
Five Spices Beef Noodle Soup 五香牛肉湯麵 五香粉 (中華スパイス) 煮牛肉入りラーメン	\$17.50
Vietnamese Style Beef Noodle Soup (Hot Fun) 越南牛肉河粉 ベトナム風牛肉入りラーメン(フォー) (牛肉スープ)	\$17.50
Soy Chicken Noodle Soup (Hong Kong Style) 玫瑰豉油雞湯麵 広東風骨付き中華醤油煮鶏肉のセラーメン(チキン醤油スープ)	\$19.50





【 OFF THE WOK (STIR FRY) その他麺、ご飯類 炒粉/麺及主食 】

Penang Fried Hor Fun(Penang style combination Rice Noodles) 檳城炒河粉 ペナン風海鮮焼きホーフアン (太く平たいライス麺)	\$18.50
Beef Hor Fun (Silly Rice Noodles with sliced beef & beanshoots) 干炒牛河 牛肉入り焼きホーフアン (太く平たいライス麺)	\$18.50
Seafood Hor Fun (Combination Seafood & vegetable on a bed of Rice Noodles) 海鮮炒河 海鮮あんかけホーフアン (太く平たいライス麺)	\$29.80
Singapore Noodles (Curry Flavoured) (Rice Vermicilli with pork, shrimp, vegetables - mild curry flavour) 星洲炒米 シンガポール風焼きビーフン (豚肉、海老、野菜入り、カレー風味)	\$18.50
Combination Fried Noodles (Very classical Cantonese style of combination & Egg Noodles) 什香炒麵 広東風伝統的ミックスめた焼きそば (海の子、肉類、野菜のあんかけ)	\$21.50
Shredded Pork & Bean Sprout Fried Noodle 肉絲炒麵 豚肉切り肉ともやしのアんかけめた焼きそば	\$21.50
Char Kwee Teow (Mild Spicy) (Malaysian Style spicy combination Rice Noodles) 馬式炒黄刀 チャーウェイテウ (マレーシア風焼きホーフアン) (太く平たいライス麺) (中辛口)	\$18.50
Yaki Soba (Vegetarian Style Fried Egg Noodles) 醤油星炒麵 中華風野菜の焼きそば	\$18.50
Yee Mee (Chinese Linguini with a Shitake Mushroom Sauce) 干燒伊麵 イーミー (ベトナムアジア向き中華風リグイニーの椎茸ソース風味)	\$18.50
Mee Goreng (Mild Spicy) (Hawker Style Spicy Hokkein Noodles) 印度炒麵 インド風 (インドネシア風中華太麺焼きそば) (中辛口)	\$18.50

Handmade Noodles with Beef & Capsicum 青葱牛肉絲麵 チンジョウヌーロウヌー(牛肉細切りとピーマン)と自家製太麺の炒めもの	\$24.50
Fried Rice Sm(小)	\$9.50
Lge(大) 揚州炒飯 揚州チキン飯	\$19.50
Fukein Fried Rice (Seafood, chicken & mushroom Risotto, Fukein Style) 福建炒飯 福建あんかけチキーン飯 (海鮮、鶏肉、椎茸入り)	\$19.50
Abalone Fukein Fried Rice 鮑魚粒珠性海鮮炒飯 福建あんかけのあんかけチキーン飯	\$39.50
Dry Scallop & Egg White Fried Rice 瑶柱蛋白炒飯 干し貝柱と卵の白身入りチキーン飯	\$25.00
Spicy Curry Roasted Duck Rice Sm(小)	\$29.80
Lge(大) 咖喱香鴨肉燴炒飯 北京ダックのセキレードミーン飯(中辛口)	\$39.80
BBQ Pork & Pan Fried Egg Fried Rice 家鄉炒飯 (叉燒、粟道、煎蛋) 香港風チキンステーキのセ月見チキーン飯	\$16.50
Steamed Rice (per person) 絲苗白飯 (每位) 白ご飯 (お一人様)	\$2.50
Steamed or Fried Plain Buns (6 pieces) 蒸或炸饅頭 (每个6件) 蒸または揚げまんじゅう (6個入り)	\$12.00
Plain Congee (serve for 2 person) 白粥 (兩位用) お粥 (2人用)	\$7.50





【 DESSERT デザート 甜品 】

Deep Fried Ice Cream (Cinnamon Syrup, Strawberry Jam) 香炸雪糕 (枝支糖水、士多啤梨醬) アイスクリームの天ぷら (シナモン・メイプルシロップ&苺のソース)	\$9.50
Banana Fritter with Ice Cream (Cinnamon Syrup, Strawberry Jam) 炸香蕉雪糕 バナナの天ぷらとアイスクリーム添え (シナモン・メイプルシロップ&苺のソース)	\$9.50
Pineapple Fritter with Ice Cream (Cinnamon Syrup, Strawberry Jam) 炸鳳梨雪糕 バイナツブルの天ぷらとアイスクリーム添え (シナモン・メイプルシロップ&苺のソース)	\$9.50
Red Bean Pancake with Ice Cream or Fresh Cream 豆沙煎餅加雪糕或鮮忌廉 あんこ入り揚げクレープとアイスクリームまたは生クリーム添え	\$9.50
Egg Custard Pancake with Ice Cream or Fresh Cream 奶黃煎餅加雪糕或鮮忌廉 ラスタード入り揚げクレープとアイスクリームまたは生クリーム添え	\$9.50
Toffee Apple & Ice Cream w/ Sesame 拔絲蘋果雪糕 リンゴ煮のゴマとアイスクリーム添え	\$12.80
Dessert of the Day (Selection of our Dessert Tray) 特色甜品 (請問服務員) 本日のデザート (スタッフにお尋ねください)	\$4.90
Fresh Fruit Platter 鮮果拼盤 フレッシュフルーツの盛り合わせ	\$5.50
Lychee & Ice Cream or Fresh Cream 荔枝雪糕或鮮忌廉 ライチとアイスクリームまたは生クリーム添え	\$9.50
Trio Ice Cream (Triple Flavour) 三色雪糕 三種類のアイスクリーム	\$9.50
Steamed or Fried Golden Egg Custard Bun (3 pieces) 黃金奶黃包 (蒸或炸) 每客3件 蒸または揚げカスタードまん (3個)	\$7.50

【 COFFEE (BY GENOVESE) & TEA コーヒー&紅茶 咖啡和茶 】

Cappuccino / Flat White (serve with Chocolate Truffle) 卡布基諾/牛筋咖啡 (配巧克力) コーヒー、カプチーノ、フラットホワイト他 (手作りトリュフチョコ付き)	\$4.50
Espresso (serve with Chocolate Truffle) 意大利濃縮咖啡 エスプレッソ (手作りトリュフチョコ付き)	\$4.50
Irish Coffee / Tia Maria Coffee / Kahlua Coffee (serve with Chocolate Truffle) 甜酒咖啡 (含酒精) アイリッシュコーヒー、タイアマリアコーヒー、カルアコーヒー (手作りトリュフチョコ付き)	\$11.80
English Tee (serve with Chocolate Truffle) (English Breakfast & Earl Grey) 紅茶/英式紅茶/伯爵紅茶 紅茶 (ブレックファーストまたはアールグレイ) (手作りトリュフチョコ付き)	\$4.50
Chinese Tea per person 中國茗茶 (每位) 中國茶 (お一人様につき)	\$2.50
Po Lay, Jasmine, Oolong & Sow Mui/Iron Buddha 普洱/茉莉花茶/烏龍/壽眉/鐵觀音 プーアル茶、ジャスミン茶、ウーロン茶、ジャスミン茶、フカシモン茶	





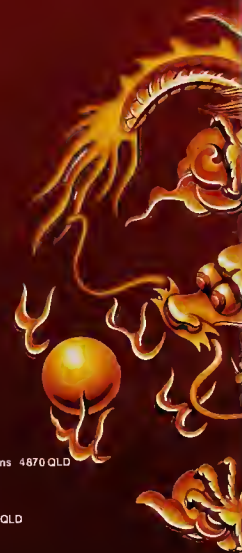
Restaurant and Noodle Bar Bookings: (07) 4041 2828

Cafe China Chinese Seafood Restaurant: Rydges Plaza Complex, Cnr of Spence & Grafton Streets, Cairns 4870 QLD
Tel: (07) 4041 2828 Fax: (07) 4041 2816

Cafe China Noodle Bar at Spence Street: 32 40 Spence Street, Cairns 4870 QLD
Tel: (07) 4041 2828 Fax: (07) 4041 2816

Cafe China at the Reef Casino: Customs House, The Reef Hotel Casino, 6A Abbott Street, Cairns 4870 QLD
Tel: (07) 4041 7077 Fax: (07) 4041 3877

www.cafechina.com.au



2007/08/08 10:00 AM



CHINESE NEW YEAR

Year of the Rat 鼠年 Banquet 2008

Year of the Rat Superior Platter

Bamboo Steamed Trio of Dumplings
Shao Mai of Reef Shrimp,
Gyoza of Prawn & Chives,
Victorian Scallops Dumpling

New Year Sang Choy Bow with Water chestnuts & Mushrooms

Shark's Fin Soup with Mud Crab Meat

Double Happiness Garlic Chilli Lobster

Traditional Family Steamed Whole Coral Trout w' Ginger & Shallot

Triple Mushrooms with Stewed Peking Duck & Spring Vegetable

Traditional Lo Hon Choi Mushrooms & Vegetables

Yang Sze Fried Rice w' Chinese Sausage & Shrimp

Steamed Rice

Happy Chinese Sweets

Café China Homemade Crème Bulee

Oolong Tea



\$65.00pp (Min 8 Pax) (GST Included)

Booking available 15th (Friday), 16 (Saturday), February
7.45pm for 8.00pm starts, Lion Dance and Fire Crackers @ 9pm

Limited Seats only

Booking (07)4041 2828



food

食通天提供一系列傳統的高級粵菜，
北京菜，午市點心及精巧湯麵。
出品重質，海鮮精挑細選。
歷年來我們獲獎無數，
以細膩卓越之烹調手藝，為您創製珍饈佳餚。

Café China
食通天



Café China
食通天

Seafood Restaurant

Rydges Plaza Complex
Cnr of Spence & Grafton Streets, Cairns
Phone (07) 4041 2828 Fax (07) 4041 2818

Café China
Noodle Bar 食通天

32-40 Spence Street, Cairns
Phone (07) 4041 2828 Fax (07) 4041 2818

Café China
Noodle Bar 食通天

Customs House, The Reef Hotel Casino
64 Abbott Street, Cairns
Phone (07) 4041 7077 Fax (07) 4041 3877

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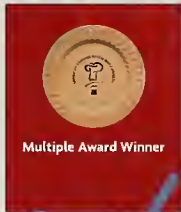
Background and Mission

An award-winning and internationally acclaimed restaurant. After 10 years of satisfying Australians with exemplary Peking & Cantonese cuisine Café China regions supreme as the best Chinese restaurant in town and is still delivering consistently impeccable food, hospitality and service.

The Peking Duck is the best served at the table; the duck is crisp, full of flavour with minimal fat. The hoisin sauce, the lightness of the pancakes and the crispness of the cucumber, works its magic every time. Either go for the excellent Yum Cha or order some fresh seafood from the tanks. An innovative blend of traditional and new culinary developments makes Café China the choice of industry insiders and the food-loving public.

Our extensive wine list consists of selected cellar aged vintages and an arrays of wines from the most prominent vineyards around Australia, as well as a fine selection from France, Italy and New Zealand.

北 Q.E.D. Not 本格的広東、北京スタイルの中韓レストラン カフェチャイナ。飲茶、新派シーフード、ヌードルなどバラエティーに富んだメニューを揃えております。忘れられない旅の思い出となる事間違いなし。



food

Café China
食通天



History of Noodles

Noodle is one of the most popular foods in Asia particularly in East and South-east Asia. According to legend, noodle was first made and produced in the mainland China about 2000 years ago under the reign of Han dynasty. From China, noodle spread to Japan, Korea, Taiwan, Indochina, and South-east Asia, even throughout the world.

The word "noodle" in English is derived from German *nudel* with unclear etymology. The Chinese translation draws analogy between its long shape and long life and always served on birthday anniversaries.

Café China
Noodle Bar 食通天

Cafe China

Restaurant and Noodle Bar

*ALL PRICES INCLUDE G.S.T. Bookings: 4041 2828
Rydges Plaza Complex, Cnr of Spence & Grafton Sts

Café China

食通天

ENTREES

Spring Rolls (2 pieces)	\$4.80
春卷 (兩個) (野菜の春巻き(2本))	
BBO Pork (sliced)	\$7.80
蜜汁叉燒 (切片) (チキンステーキ肉の肉)	
Sesame Prawn Toss (2 pieces)	\$7.80
芝麻蝦多士 (おまかせの揚げもの (2個))	
Siang Chow Bow with Chicken	\$13.80
(2 pieces served on fresh lettuce leaves)	
雞肉牛菜包 (雞肉のステーキ肉 (2個))	
Shao Mai (4 pieces) a traditional Chinese Dim Sum	\$8.80
春卷肉餡燒賣 (4個) (ステーキ肉、おまかせ、揚げ入りの肉)	
Har Gow (4 pieces) Steamed prawn dumplings	\$11.20
蝦餃 (4個) (おまかせのステーキ肉 (4個))	
Steamed Prawn & Chives Dumplings (4 pieces)	\$11.20
韭菜蝦餃 (4個) (おまかせのステーキ肉 (4個))	
Steamed Scallops Dumpling (4 pieces)	\$11.20
鮮蝦帶子燒賣 (4個) (ステーキ肉のステーキ肉 (4個))	
Yaki Gyoza (6 pieces) Pan fried Shanghai dumplings	\$13.80
生煎鍋貼 (6個) (上海焼売餃子 (6個))	
Premium Oyster Natural 1/2 doz (6 doz)	\$16.80
or dozen (12 doz)	\$33.60
生鮮 貝類	
Steamed with Black Bean Sauce	
虎斑計時 鶏肉の豆豉ステーキ肉	
Spicy Quail (2 per serve)	\$17.80
麻辣雞 (麻辣雞肉ステーキ肉のステーキ肉 (2個)) (2個)	
Wok tossed Calamari with Spicy Saki (light batter)	\$14.80
椒鹽炸魷 (イカのおまかせステーキ肉のステーキ肉 (小))	
Mussels with Black Bean Sauce	\$14.80
青口貝 (2個) (ステーキ肉のステーキ肉 (小)) (ステーキ肉)	

SOUPS

Chicken Sweet Corn Soup	\$7.90
乳脂栗玉米 鶏肉入りコーンスープ	
Crab Meat Sweet Corn Soup	\$9.50
蟹肉栗玉米 鶏肉入りコーンスープ	
Won Ton Soup (Short Soup)	\$7.50
雲吞湯 (韭菜蝦リボンスープ)	
Hot & Sour Soup	\$7.90
酸辣湯 (ステーキ肉 (中華口))	
Spicy Tom Yum Prawn Soup	\$8.50
泰式冬蔕湯 (ステーキ肉入りカオムランスープ (中華口))	
Miso Soup	\$4.50
日式魚味噌 (味噌汁)	
Fish Ball Soup	\$8.50
魚丸湯 (中華風白身魚の揚げものスープ)	
Shark's Fin with Crab Meat Soup	\$22.50
財翅肉蟹湯 (ステーキ肉入りカオムランスープ)	

FROM THE ROAST

Cantonese Roasted Duck (1/4 Duck)	\$12.50
(1/2 Duck)	\$23.50
可憐燒鴨 (左翼の左翼のステーキ肉 (中華口)) (ステーキ肉)	
Roasted Platter (3 mixed) - Served warm	\$m \$23.50
(Cantonese style Antipasto, served warm)	Lge \$27.50
燒味拼盤 (正史のステーキ肉のステーキ肉)	
Roasted Crispy Skin Pork - served warm	\$15.50
脆皮燒肉 (ステーキ肉のステーキ肉 (ステーキ肉))	
Peking Duck (please talk to our waiter)	
北京填鴨 (清問問問) (ステーキ肉のステーキ肉)	

Spicy Tom Yum Noodle Soup (prawn)	\$17.50
泰式冬蔕湯麵 (ステーキ肉入りカオムランスープ (中華口))	
Won Ton Noodle Soup	\$17.50
芝麻湯麵 (韭菜蝦リボンスープ (ステーキ肉))	
Fish Ball Noodle Soup	\$17.50
魚丸湯麵 (ステーキ肉入りカオムランスープ (ステーキ肉))	
Spicy Seafood Laksa	\$17.50
泰式海鮮湯粉 (ステーキ肉のステーキ肉 (中華口))	
Spicy Chicken Curry Laksa	\$17.50
泰式雞肉湯粉 (ステーキ肉のステーキ肉 (中華口))	
Culinary Ball Noodle Soup	\$17.50
雞肉湯麵 (ステーキ肉入りカオムランスープ (ステーキ肉))	
BBO Pork Noodle Soup	\$19.50
蜜汁叉燒湯麵 (ステーキ肉入りカオムランスープ (ステーキ肉))	
Duck Noodle Soup	\$19.50
鴨肉湯麵 (北京ダックのステーキ肉 (ステーキ肉))	
Soy Chicken Noodle Soup (Hong Kong Style)	\$19.50
豉汁蒸雞湯麵 (韭菜蝦リボンスープ (ステーキ肉))	

OFF THE WOK (STIR FRY)

Beef Hot Fun	\$18.50
(Stir Fry Noodles with sliced beef & bean sprouts)	
牛肉炒麵 (牛肉入り焼きステーキ肉 (ステーキ肉))	
Seafood Hot Fun	\$29.80
(Combination Seafood & vegetable on a bed of Rice Noodles)	
海鮮炒麵 (海鮮入り焼きステーキ肉 (ステーキ肉))	
Singapore Noodles (Curry Flavoured)	\$18.50
(Rice Vermicelli with pork, shrimp, vegetables - mild curry flavour)	
新嘉坡麵 (ステーキ肉のステーキ肉 (ステーキ肉))	
Combination Fried Noodles	\$21.50
(Very classical Cantonese style of combination & Egg Noodles)	
什錦炒麵 (韭菜蝦リボンスープ (ステーキ肉))	
Char Kwei Teow (Mild Spicy)	\$18.50
(Malaysian Style spicy combination Rice Noodles)	
馬來西亞炒麵 (ステーキ肉のステーキ肉 (ステーキ肉))	
Yaki Soba	\$18.50
(Vegetarian Style Fried Egg Noodle)	
煎蛋炒麵 (中華風野菜のステーキ肉)	
Yee Mee	\$18.50
(Chinese Linguini with a Shitake Mushroom Sauce)	
干燒伊麵 (ステーキ肉)	
(Chicken & Pork with Shitake Mushroom Sauce)	
Mee Goreng (Mild Spicy)	\$18.50
(Hawker Style Spicy Hokkien Noodles)	
印度炒麵 (ステーキ肉のステーキ肉 (ステーキ肉)) (中華口)	
Handmade Noodles with Beef & Capsicum	\$24.50
香軟牛肉絲麵	
Chicken & Pork Noodle (Chicken & Pork with a Shitake Mushroom Sauce)	\$m \$9.50 Lge \$13.50
楊州炒麵 (揚州ステーキ肉)	
FuKen Fried Rice	\$19.50
(Seafood, chicken & mushroom Risotto, FuKen Style)	
富健炒飯 (海鮮入りカオムラン (ステーキ肉、雞肉、揚げ入りの肉))	
Steamed Rice (per person)	\$2.50
飯蒸飯 (每位1杯) (ステーキ肉)	

Cafe China

Restaurant and Noodle Bar

*ALL PRICES INCLUDE C.S.T. Bookings: 4041 2828
Rydgcs Plaza Complex, Cnr of Spence & Grafton Sts



SALAD					
Salad of Octopus, Crushed Cashews	\$16.50				
Avocado, Continental Cucumber with Wasabi Mayomase and Yaris					
Valley Salmon Caviar					
三文魚肝及魚卵沙拉					
高級なサラダ					
カンヌナ・フ、マヤカド、トヒツコ、おさひマヨネーズソース					
Salad of Peking Duck, Asparagus & Spinach w' Asian Dressing\$15.50					
北京鴨肉片湯及蔬菜沙拉					
北京ダックサラダ					
【アスハカス、ロウカス、マリアンダ、ソニア】					
Crab Salad with Avocado & Mango (seasonal)	\$23.50				
新鮮帝王蟹とアボカド					
カニ肉とトロピカスマンゴー、マヤカドサラダ(季節限定)					
SEAFOOD					
Lobster Tail with Ginger & Shallots	\$68.00				
北海道産、ロブスターの尾と生姜と玉ねぎ					
Light Butter King Prawns with Butter & Garlic	\$29.80				
最近半並蝦尾 新鮮大海老のヒレと、バター風味					
Hong Kong Style XO Prawns	\$29.80				
XO貴州蝦球 香港風大海老のXPソース炒め(冬山)					
Sauteed Prawns with Vegetable	\$29.80				
油泡蝦球 大海老と野菜炒め					
Crispy Honey Prawns	\$29.80				
香脆蜜汁蝦球 揚げ大海老のほろろソース炒め					
Prawns with Cashew Nuts and Vegetables	\$29.80				
脆皮蝦球 カンヌナ・フ入り大海老と野菜炒め					
Chilli Prawns	\$29.80				
辣椒蝦球 広東風大海老のヒレ(冬山)					
Scallops with Pine Nuts and Vegetable	\$29.80				
松子吊子 オクラと野菜と松の实炒め					
Scallops with Ginger & Shallots	\$29.80				
えび吊子 オクラと生姜と玉ねぎ炒め					
Coral Trout Fillet Stir Fried w Snow peas & Ginger	\$27.80				
由連魚片荷蘭豆 (白身魚) とやま豆としょうがと玉ねぎ					
by 中華料理の王様					
Coral Trout Fillet w' Sweet & Sour Sauce	\$27.80				
珊瑚魚塊 揚げコーラントソース(白身魚)の甘酸み風味					
Wok tossed Calaman with Spicy Salt (lightly crumbed)	\$23.80				
椒鹽鮮魷 (カマクラ揚げスパイスソースで揚げ焼)					
Fresh Vegetable and Crab Meat Sauce	\$29.80				
新鮮野菜肉 しょうがと蟹肉と肉と玉ねぎソース炒め					
Combination Seafood with Vegetable	\$29.80				
什食海鮮炒飯 かんヌナと新鮮野菜炒め					
Wok Fried Seafood Omelette	\$29.80				
海鮮蒸餃 中華風海鮮入りオムレツ					
Sliced Tasmanian Abalone with Chinese Mushrooms	\$89.50				
紐島地産の紀元海苔					
LIVE SEAFOOD FROM TANK					
Lobster with sauce of your choice	M.P.				
生猛帝王蟹(時価) 諸君のソースで、お好みで、お召し上がり					
生猛帝王蟹(時価) 諸君のソースで、お好みで、お召し上がり					
Mud Crab with chili, ginger or black bean sauce	M.P.				
生猛大蟹(時価) しょうが、トウモロコシ、黒豆、新鮮野菜と					
豆腐(トウモロコシ)、お好みで、お召し上がり					
Live Coral Trout steamed with ginger & shallots	M.P.				
生猛大蟹(時価) コーラントソースと玉ねぎ					
生猛大蟹(時価) コーラントソースと玉ねぎ					
Live Abalone, recommended for steamed bowl	M.P.				
紐島地産の紀元海苔(時価)					
諸君のソースで、お好みで、お召し上がり					
諸君のソースで、お好みで、お召し上がり					
HOT POT					
Seafood and Tolu in Hot Pot	\$29.50				
海鮮豆腐、海鮮と新鮮野菜炒め					
Vegetables with Bean curd in Hot Pot	\$24.50				
什食豆腐、野菜と揚げ豆腐炒め					
Combination Hot Pot	\$29.80				
什食、広東風、海鮮、新鮮野菜炒め					
Chicken & Eggplant in Hot Pot	\$27.50				
鶏肉、茄子、新鮮野菜炒め					
MEAT					
Pork Loin Chops with honey peppercorn	\$29.80				
胡椒肉、新鮮野菜肉の北京ソース風味					
Pork Loin Chops with Spicy Salt	\$29.80				
胡椒肉、新鮮野菜肉の北京ソース風味					
Peking Pork Chops	\$29.80				
胡椒肉、新鮮野菜肉の北京ソース風味					
Sliced Loin Pork with Cabbage & Mid Chili	\$24.50				
日式片肉、オクラ、キャベツ、新鮮野菜炒め					
Sweet & Sour Loin Pork	\$24.50				
糖醋肉、新鮮					
Sliced Pork with Ginger & Shallots	\$24.50				
生姜肉、新鮮野菜肉の北京ソース風味					
BBO Pork (sliced, served warm)	\$24.50				
北京片肉、オクラ、キャベツ、新鮮野菜炒め					
Beef with Black Bean Sauce	\$24.50				
黒豆肉、新鮮					
Chilli Beef	\$24.50				
辣椒肉、新鮮					
Shredded Beef with Capsicum, Shallots & Onions	\$24.50				
片肉、新鮮					
Filet of Tablelands Tenderloin w/Non-Spicy Sauce	\$29.80				
片肉、新鮮					
Cantonese Fillet of Steak	\$29.80				
片肉、新鮮					
Mongolian Lamb	\$27.50				
蒙古羊肉、新鮮					
POULTRY					
Lemon Chicken in Batter	\$24.50				
檸檬鶏、新鮮					
Chicken thigh Fillet with Cashews & Vegetables	\$24.50				
鶏腿肉、新鮮					
Herb poached Chicken on bone with Soy	\$24.50				
片肉、新鮮					
Chicken with Seasonal Vegetable	\$24.50				
鶏肉、新鮮					
Spicy Mapo Tolu (Chicken)	\$24.50				
片肉、新鮮					
VEGETARIAN					
Fresh Vegetable of the Day. Ask Waiter	M.P.				
新鮮野菜(時価) 諸君のソースで、お好みで、お召し上がり					
Chinese Greens with Oyster Sauce	\$m \$8.80 Lge \$19.50				
緑豆肉、新鮮					
Vegetable with Chinese Mushrooms	\$27.50				
北京肉、新鮮					
Lo Hon Choi (mixed Chinese lungus)	\$24.50				
諸君のソースで、お好みで、お召し上がり					
Vegetarian Fried Rice	\$13.50				
片肉、新鮮					
Mixed Vegetables (stir-fried)	\$19.50				
片肉、新鮮					

VEALS & STEAKS
OR
CHICKEN DISHES

BOSCAIOLA	14.50
Mushrooms, Shallots with Cream Sauce	
SALTIMBOCCA	14.50
Sautéed Bone Marrow, Tomato Sauce, Mashed Cheese on top	
LOMBARDI	14.50
Vegetables and Peppercorn cream Sauce	
PARMIGIANA	14.50
Eggplant, fresh Tomato Sauce, grilled Cheese	
MUSHROOM	14.50
Fresh Mushrooms in Cream Sauce	
SCHNITZEL	14.50
AVOCADO & MUSHROOM	14.50
Fresh avocado and Mushrooms with Cream Sauce	
VALDOSTANA	14.50
Corned Beef with Cream Sauce and melted Cheese on top	
GARLIC	14.50
Garlic, Shallots, White Wine, Parsley with Cream Sauce	
PEPPER	14.50
With fresh Green Peppercorns	
DIANE	14.50
Waffle Favourite Sauce	
FRESH SIDE VEGETABLES	5.00
All served with fresh Vegetables and baked Potatoes	

HAPPY MEALS

FISH & CHIPS	10.00
KALAMARI	12.50
SEAFOOD BASKET	15.00
BBQ OCTOPUS	15.00
OCTOPUS SICILIANA	15.00

DESSERTS

PAVLOVA	4.50
CHEESE CAKE	4.50
PROFITEROLES	4.50
CREME CARAMEL	4.50
CHOCOLATE MOUSE	4.50

WE DELIVER UNTIL MIDNIGHT

MAJOR CREDIT CARDS WELCOME

9331 3830

GOOD FOOD TAKES TIME TO COOK
PLEASE ALLOW A BIT EXTRA TIME.

FREE FREE FREE
HOME
DELIVERY

CASA

CORDOBES

RISTORANTE

LICENSED

PIZZERIA

FOR YOUR

FULL DINNER

DIAL

9331 3830

251 OXFORD STREET, DARTFORTH

WE DELIVER TO ALL CBD
OFFICES & HOTELS

SALADS & SIDE ORDERS

PRAWN COCKTAIL	6.50
AVOCADO SALAD	6.50
CEASAR SALAD	7.50
CONTINENTAL SALAD	5.00
AVOCADO DIP & 2 GARLIC ROLLS	9.00
TARAMA DIP & 2 GARLIC ROLLS	9.00
OCTOPUS SALAD	9.00
CAMEMBERT FRIED	9.00
GARLIC ROLL	2.00
GARLIC PIZZA	5.00

PASTA DISHES

CARBONARA	10.00
BOSCAIOLA	10.00
ARABBIATA	10.00
BOLOGNESE	10.00
SICILIANA	12.00
WESUVIANA	10.00
BIANCO	10.00
CAPPONATA	10.00
FUNGHI	10.00
PUTANESCA	10.00
CHICKEN AVOCADO	12.00
MARINARA	12.00
LASAGNA VEGETARIAN OR MEAT	10.00

Choose of pasta with your favourite sauce
Pasta, vegetables, tomatoes, mushrooms, anchovies.
Note: add \$1.00 extra for non-dairy cheese.

**WE OFFER QUALITY,
QUANTITY & SERVICE**

ORDER 2 PAY FOR 1½

Minimum Delivery Order \$12.00

PIZZAS

PEPPERONI	ANY SMALL \$10
HAWAIIAN	Ham and Pineapple
NAPOLITANA	Black Olive and Anchovies
AMERICANA	ANY REGULAR \$12.50
FOUR SEASON	Ham, Mushroom, Capers and Peas
CAPRICCIOSA	Ham, Mushroom, Olives and anchovies
VEGETARIAN	ANY LARGE \$14.50
MARINARA	Pepper, Capers, Mushrooms and Olives
CASA SPECIAL	Tomato, Basil, Onion and Capers
OXFORD SPECIAL	ANY 18" \$18.50
CORDOBES SPECIAL	Pepperoni, Onion and Capers

Or create your own pizzas with five toppings from any of the below

Mushrooms, Pepperoni, Artichoke, Bacon, Calamansi, Seafood, Ham, Pineapple, Anchovies, Capers, Olives, Onion, Chicken, Bolognese, Eggplant, Sundried tomato, Zucchini, Egg, Spring onion, Basil, Capers, Fresh Tomato, Arancini, Bruschetta, Feta cheese.

EXTRA TOPPING CHARGES

	Small	Regular	Large	40"
	0.70	1.00	1.20	1.50
2 SMALL	15.00	3 SMALL	20.00	
2 REGULAR	18.50	3 REGULAR	25.00	
2 LARGE	21.50	3 LARGE	29.00	
2 18"	27.50	3 18"	37.00	

BUY 2 GET 3RD ONE FREE

THIS OFFER IS ONLY FOR PASTAS & PIZZAS

CHINA GRAND RESTAURANT

Level 3, market city 9 bay street baymarket row 2000
T : 02 9211 8988

10% OFF

ENTRÉE

Fried Mixed Entrée (3 Kinds in a Serve)	6.80
Gow Greens(Steamed or Fried, 4 in a Serve)	7.20
Ol'm Sim (Steamed or Fried, 4 in a Serve)	6.80
Fried Spring Rolls (4 in a Serve)	6.80
Cheese & Sealood Roll (3 in a Serve)	7.20
San Choy Bow (4 in a Serve)	16.80
Vegetable Spring Rolls (4 in a Serve)	6.50
Deep Fried Prawn Ball (8 in a Serve)	16.80

SOUP

Hot and Sour Soup	6.80
West Lake Minced Beef Soup	6.80
Sealood Combination Bean Curd Soup	7.50
Crab Meat & Sweet Corn Soup	6.80
Chicken & Sweet Corn Soup	6.50
Chicken Mushroom and Green Vegetable Soup	6.00
Combination Short Soup	12.80
Long or Short Soup	6.80

VEGETABLES & BEAN CURD

Vegetable Omeure with Bamboo Fungus	22.80
Two Kinds of Seasonal Vegetable with Crab Meat	24.80
Braised Two Kinds of Mushroom and Vegetables	24.80
Braised Seasonal Veg. with Sun Dried Scallops Sauce	24.80
Poached Vegetable with Oyster Sauce	16.80
Steamed Tsinjin Cabbage with Diced Chinese Ham	20.80
Steamed Bean Curd Stuffed with Minced Prawns	23.80
Bean Curd Szechuan Style	16.80
Braised Pan Fried Bean Curd with Vegetable	18.80
Pan Fried Braised Bean Curd	16.80
Steamed Bean Curd with Chinese Mushroom, Vegetable and Chinese Ham Piece	23.80

HOT POT

Sealood & Bean Curd Hot Pot	24.80
King Prawn in Shell & Vermicelli Hot Pot	28.80
Chinese Mushroom & Duck Feet Hot Pot	22.80
Shrimp Abalone & Duck Feet Hot Pot	43.80
Salted Fish Diced Chicken & Bean Curd Hot Pot	19.80
Turnip & Beef Bkket Hot Pot	19.80
Sizzling Chicken Hot Pot	19.80
Eggplant with Minced Pork & Spicy Sauce Hot Pot	18.80

Chicken with Ginger & Shallots Hot Pot	18.80
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PORK, BEEF AND LAMS

Sautéed Beef with Vegetable	19.80
Sautéed Beef with Egg White Sauce	19.80
Sautéed Beef Cubes with Black Pepper	24.80
Filet Steak Cantonese Style	24.80
Filet Steak with BBQ Sauce	23.80
Shredded Beef in Peking Style	19.80
Szechuan Beef (Hot)	19.80
Sweet & Sour Pork	19.80
Spare Ribs in Peking Style	19.80
Deep Fried Spare Ribs with Salt & Chili	19.80
Special Pork Chop in Winegar Sauce (Chun Kong Style)	19.80
Mongolian Lamb	19.80

POULTRY

Crispy Skin Chicken (Half)	19.80
Steamed Chicken with Vegetables	19.80
Baked Chicken with Chinese Ham, Mushroom & Vegetables	28.80
Salty Chicken	19.80
Boneless Chicken in Lemon Sauce	19.80
Deep Fried Duck Stuffed with Mashed Taro	24.80
Sealood Combination Duck	23.80
Braised Duck with Assorted Vegetables	26.80

RICE & NOODLES

House Special Fried Rice	24.80
House Special Noodles Soup	24.80
Pe-Jian Fried Rice	24.80
Ying-Yang Fried Rice	24.80
Fried Rice with Salted Fish & Diced Chicken	18.80
Singapore Fried Noodles	16.80
Braised E-Fu Noodles	16.80
Fried Noodles with King Prawn	24.80
Fried Rice	14.80
Sealood Fried Noodles	22.80
Steamed Rice (Per Person)	2.20

BBQ & MARINATED

Suckling Pig with One Kind of Barbecue	32.80
Two Kinds of Barbecue	26.80
Peking Duck	28.80
Barbecued Suckling Pig	33.80
Roast Duck	22.80
Soya-Sauce Chicken (Half)	19.80
Barbecued Pork	19.80
Jelly Fish & Pig's Trotter	19.80
Roast Pork Belly	23.80

PROVINCIAL SPECIALITIES

Steamed Minced Pork with Salted Fish	20.80
Steamed Pork with Taro	19.80
Deep Fried Squid and White Bait with Salt and Chili	26.80
Taro Hot Pot with Spare Ribs	19.80
Taro Hot Pot with Chicken	19.80
Steamed Egg Plant with Dried Shrimps & Soya Sauce	18.80
Taiwanese Chicken Hot Pot	19.80
Pork Spare Rib with Lemon Honey Sauce	30.80
Sealood & Frit's Salad Rolls	30.80
Kung-Po Chili Prawn	24.80
Beef Cube Japanese Style	20.80
Fish Cake with Vegetable in Kam Fook XO Sauce	25.80
Pan Fried Oyster Cakes (Chiu-Chow Style)	26.80
Stuffed Egg Plant & Capicums in Black Bean Sauce	14.80

CHEF'S SUGGESTIONS

Northern Style Sea Cucumber Mushroom	26.80
Sliced Duck Fillet Parsley Sauce (Cold Cut)	22.80
Minced Pork & Vermicelli King Prawns Pot	26.80
Cold Fillet & Fresh Mushroom with Fish soup	30.80
Fresh Sea Cucumber in XO Sauce with Dry Shrimps	26.80
Supreme Bean Curd & Sealood Hot Pot	26.80
Sliced Beef with Fungus Hot Pot	22.80
Steamed Chicken with Dry Scallop Sauce	24.80
Steam Preserved Veg & Chin Broccoli with Minced Pork	18.80
Egg Tofu in Kam Fook XO Sauce	18.80
Deep Fried Flounder Fish in Spicy Salt	26.80
Tomato Eggs and Tofu Stew	18.80
Mince Pork with Long Beans	20.80
Shi Fried Bitter Melon with Pickles	18.80
Ginger & Shallot Chicken Hot Pot	19.80
Shi Fried Bitter Melon & Egg	18.80

SEAFOOD

Shallot Scallops with Honey Brains in XO Sauce	33.80
Deep Fried & Stuffed Scallops with Mashed Taro	33.80
Shi Fried Scallops with Egg White	33.80
Shi Fried Scallops with Vegetables and Dry Scallops	33.80
Deep Fried Prawns with Salt & Chili	30.80
Szechuan King Prawns	30.80
Honey King Prawns	30.80
Shi Fried King Prawns with Vegetables	30.80
Shrimps with Scrambled Egg	30.80
Sautéed Rock-Cod Fillet with Vegetables	24.80
Steamed Squid with Garlic	24.80
Sautéed Assorted Sealood Combination with Snow Peas	28.80
Deep Fried Cod Trout Fillet with Sweet Corn Sauce	20.80
Spry Salt Squid	24.80

中國大酒樓

level 3, market city, 9 hay street, haymarket, nsw 2000

Tel: 02 9211 8988

WEEKEND 10% OFF

ENTREE

三色炸蔬	6.80
椒鹽	7.20
椒鹽	6.80
豆春	6.80
芝士海鮮卷	7.20
金草包蟹伴豆	16.80
薑蔥焗	6.50
酥炸蝦丸	16.80

SOUP

酸辣湯	6.80
西湖牛肉羹	6.80
海鮮豆腐羹	7.50
蟹肉鮮菇羹	6.80
燒賣鮮菇羹	6.50
冬菇什菜湯	6.00
什錦雲吞湯	12.80
上湯焗蟹殼豆腐湯	8.80

VEGETABLES & BEAN CURD

上湯焗牛蒡	22.80
椒鹽鮮魷絲	24.80
雙菇炒豆苗	24.80
椒鹽鮮魷絲	24.80
豉汁蒸豆腐	16.80
椒鹽鮮魷絲	20.80
百花豆腐豆腐	20.80
椒鹽豆腐	18.80
豉汁蒸豆腐	18.80
青蒜炒豆腐	18.80
上湯焗蟹殼豆腐	23.80

PORK, BEEF AND LAMB

豉汁炒牛柳	19.80
清蒸牛肉	19.80
豉汁炒牛柳	24.80
椒鹽鮮魷絲	24.80
西芹炒牛柳	24.80
椒鹽鮮魷絲	23.80
椒鹽鮮魷絲	19.80
椒鹽鮮魷絲	19.80
椒鹽鮮魷絲	19.80

POULTRY

椒鹽鮮魷絲	19.80
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椒鹽鮮魷絲	19.80

RICE & NOODLES

干燒魚片炒飯	24.80
椒鹽鮮魷絲	24.80
椒鹽鮮魷絲	24.80
椒鹽鮮魷絲	16.80
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椒鹽鮮魷絲	16.80

BBQ & MARINATED

椒鹽鮮魷絲	22.80
椒鹽鮮魷絲	22.80
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椒鹽鮮魷絲	22.80

HOT POT

椒鹽鮮魷絲	24.80
椒鹽鮮魷絲	24.80
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SEAFOOD

椒鹽鮮魷絲	19.80
椒鹽鮮魷絲	19.80
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CHEF'S SUGGESTIONS

椒鹽鮮魷絲	26.80
椒鹽鮮魷絲	26.80
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PROVINCIAL SPECIALTIES

椒鹽鮮魷絲	20.80
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椒鹽鮮魷絲	20.80
椒鹽鮮魷絲	20.80

SEAFOOD

椒鹽鮮魷絲	20.80
椒鹽鮮魷絲	20.80
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椒鹽鮮魷絲	20.80
椒鹽鮮魷絲	20.80

Relax for anniversary
Dinner for 10
9-13 May 2000



China Palace Restaurant

唐宮海鮮酒家

BIFENTANG CATERING PTY LTD ABN: 73123425436

\$55 Banquet Menu For 9 Pax

Mixed Deep Fried Platter
Salt and Pepper Squid
Seafood and Beancurd Soup

*

Stir Fried King Prawn In Garlic Sauce
Cantonese Style Roasted Duck
Tenderloin Steak Dices & Cashew Nuts in Black Pepper Sauce
Sizzling Lamb Mongolian Style
Char Grilled Pork Spare Ribs
Boneless lemon Chicken
Sweet & Sour Pork
Stir Fried Mixed Seasonal Veggies with Beancurd
Fried Rice Yangzhou Style

*

Fresh Fruit Platter
Chinese Tea

\$55.00 P/P Included G.S.T

CHINA PALACE RESTAURANT, CAIRNS
Address : No.69 Abbott Street, Cairns QLD 4870 Mailing Address : PO Box 2250 Cairns QLD 4870
Tel : (07) 40519188 Fax : (07) 40319288 E-Mail : res.chinapalace@yahoo.com.au

鴻運什會	City Combination with Noodles	\$10.90
香茅大鴨河口粒	Sliced Roast Duck & Pick'les Vegetables with Vermicelli	\$8.80
燒鴨飯	Roast Duck on Rice	\$7.80
叉燒飯	Honey Glazed Pork on Rice	\$7.80
油雞飯	Soya Sauce Chicken on Rice	\$7.80
燒肉飯	Roast Pigeon on Rice	\$7.80
切雞飯	Steamed Chicken on Rice	\$7.80
燒骨飯	B.B.Q. Spare Rib on Rice	\$7.80
南水鴨飯	Duck in Mandarin Sauce on Rice	\$7.80
雙拼另收 \$1.00 白麵另加 \$1.00	Extra dollar for Extra mixed Noodle, Rice Noodle and Vermicelli are in same price Dry Noodle \$1.00 Extra	
SOUP		
雞米湯	Chicken & Sweet Corn Soup	\$4.80
什會湯	Combination Soup	\$5.80
酸辣湯	Hot & Sour Soup	\$4.80
大菇雞湯	Chicken & Mushroom Soup	\$4.80
鴨絲羹	Duckling Soup	\$4.80
魚翅湯	Shark Fin Soup	\$8.80
海鮮豆腐羹	Seafood Combination with Bean Curd Soup	\$5.80
西湖牛肉羹	Minced Beef with Bean Curd Soup	\$4.80
POULTRY		
八珍扒鴨	Steamed Duck with Combination	\$30.80
芋頭扣鴨煲	Steamed Duck with Yam in Claypot	\$14.80
椒鹽龍蝦	Spicy Five Spice Salt Pigeon	each \$14.80
紅燒乳鴿	Roasted Pigeon	each \$14.80
椒鹽鵪鶉兩隻	Roasted Quail in Spicy Five Spice Salt	\$12.80
金牌脆皮雞	Crispy Skin Chicken	\$16.80
鹽焗雞	Salty Baked Chicken	\$16.80
MEAT		
涼瓜焗骨	Pork Spare Ribs with Bitter Melon	\$14.80
生炒排骨	Sweet & Sour Spare Ribs (Stir Fried)	\$14.80
京都肉排	Pork Chop in Peking Sauce	\$14.80
椒鹽肉排	Pork Chop in Spicy Five Spice Salt	\$14.80
涼瓜牛肉	Sliced Beef with Bitter Melon	\$14.80
蜜椒牛柳	Sliced Fillet Steak with Honey & Black Pepper Sauce	\$18.80

海鮮類		SEAFOOD
椒鹽蝦球	Shell Prawns in Spicy Five Spice Salt ..	\$21.80
龍燒蝦球	Fried Shell Prawns in Special Tomato Sauce	\$21.80
蒜蓉中蝦	Shell Garlic Prawns	\$21.80
海鮮紅扒豆腐	Diced Seafood Combination with Japanese Bean Curd	\$24.80
椒鹽左口魚	Fried Flounder in Spicy Five Spice Salt	\$18.80
豉汁蒸大鱸	Steamed Eels with Black Bean Sauce	\$21.80
蒜子文蛤扣大鱸	Steamed Eels with Garlic & Roast Belly Pork	\$21.80
椒鹽豬片	Fried Slice Eels with Spicy Five Spice Salt	\$21.80
時菜炒雙魷	Stir Fried Dry Calamari & Squid with Chinese Vegetables	\$14.80
椒鹽鮮魷	Fried Squid in Spicy Five Spice Salt	\$14.80
鮑魚海參扒菜膽	Sea Cucumber, Abalone & Vegetables ..	\$24.80
鮑魚海參鴨掌煲	Sea Cucumber, Abalone & Duck's Feet in Claypot	\$30.80
SPECIAL HOT POT		
招牌一品煲	City's Combination	\$21.80
椒鹽蝦球煲	Shell Prawns with Green Bean Vermicelli ...	\$21.80
咸魚雞紅豆腐煲	Sliced Chicken Cube Salted Fish & Bean Curd	\$15.80
海鮮豆腐煲	Seafood Combination with Bean Curd	\$21.80
燒腩豆腐煲	Roast Belly Pork with Bean Curd	\$14.80
咖喱滑雞煲	Curry Chicken in Claypot	\$14.80
梅菜扣肉煲	Sliced Pork with Mustard Green	\$14.80
枝竹燒腩煲	Belly Pork with Dried Bean Curd Paste ..	\$14.80
柱侯牛腩煲	Beef Flanks in Special Sauce	\$14.80
海味什菜煲	Assorted Dried Seafood with Mixed Vegetables	\$14.80
鮮菇魚蛋煲	Fish Balls with Green Bean Vermicelli ..	\$14.80
大菇滑雞煲	Chicken with Chinese Dried Mushroom ..	\$14.80
骨茸雞煲	Sizzling Chicken with Bones	\$14.80
薑蔥焗鵪鶉	Quails with Ginger & Spring Onions	\$17.80
咸魚肉絲茄子煲	Mince Beef, Salted Fish with Egg Plants ..	\$15.80
甜品		DESSERT & BEVERAGES
炸香蕉酥	Banana Fritter with Ice Cream	\$4.80
炸菠萝雪杯	Pineapple Fritter with Ice Cream	\$4.80
冰炭飲料	Cup of Soft Drink	\$2.00
噴泉水	Spring Water	\$3.00
碎後茶	Ice Lemon Tea	\$4.00

All Prices include GST (Subject to change without prior notice)

鴻運

CITY B.B.Q.

CHINESE RESTAURANT
B.Y.O.

Trading Hours:
Sun - Thu 11:00am - 11:00pm
Fri - Sat 11:00am - Midnight
Open 7 Days a week

TAKE AWAY MENU

178-190 Little Bourke St.,
Melbourne, Vic 3000
Tel: (03) 9663 2311

ROAST & BBQ	
Roast Duck (Half/Whole).....	\$11.00/\$22.00
Soya Sauce Chicken (Half/Whole).....	\$8.50/\$17.00
Mandarin Sauce Duck (Half/Whole)....	\$11.00/\$22.00
Crispy Skin Pork (By Weight).....	\$22.00/kg
BBQ Pork (By Weight).....	\$22.00/kg
Soya Sauce Pigeon.....	\$12.80 each

APPERTIZERS	
Garlic Prawns.....	\$6.80
Garlic Scallops.....	\$6.80
Prawns with Ginger & Spring Onions.....	\$6.80
Scallops with Ginger & Spring Onions.....	\$6.80
Sesame Prawns (2).....	\$4.80
Spring Rolls (2).....	\$3.00
Dim Sum (3).....	\$3.00
Chinese Sausage.....	\$4.80
Peking Duck (Wrapped in Pancake).....	\$3.80
Lettuce Delight (San Chai Bao).....	\$4.80
Jelly Fish.....	\$11.80
Duck Wings in Mandarin sauce.....	\$3.00
Chilli Oil.....	\$1.00

MAIN COURSE	
POULTRY	
Chicken with Seasonal Vegetables.....	\$14.80
Chicken with Cashew Nuts.....	\$14.80
Chicken with Black Bean Sauce.....	\$14.80
Chicken with Tomatoes.....	\$14.80
Chicken with Oyster Sauce.....	\$14.80
Chicken with Mushroom.....	\$14.80
Curry Chicken.....	\$14.80
Satay Chicken.....	\$14.80
Honey Chicken.....	\$14.80
Lemon Chicken.....	\$14.80
Chilli Chicken.....	\$14.80
Garlic Chicken.....	\$14.80
Chicken in Black Pepper Sauce.....	\$14.80

BEEF	
Beef with Seasonal Vegetables.....	\$14.80
Beef with Black Bean Sauce.....	\$14.80
Beef with Cashew Nuts.....	\$14.80
Beef with Tomatoes.....	\$14.80
Chili Beef.....	\$14.80
Beef with Satay Sauce.....	\$14.80
Beef with Oyster Sauce.....	\$14.80
Beef with Mushroom.....	\$14.80
Curry Beef.....	\$14.80
Sizzling Beef.....	\$14.80
Filet Steak in Black Pepper Sauce.....	\$18.80
Filet Steak Cantonese Style.....	\$18.80

SEAFOOD	
Sliced Fish with Vegetables.....	\$15.80
Sliced Fish with Black Bean Sauce.....	\$15.80
Sliced Fish with Cashew Nuts.....	\$15.80
Prawns with Vegetables.....	\$21.80
Prawns with Black Bean Sauce.....	\$21.80
Prawns with Oyster Sauce.....	\$21.80
Prawns with Cashew Nuts.....	\$21.80
Prawns with Tomatoes.....	\$21.80
Prawns with Satay Sauce.....	\$21.80
Prawns with Curry Sauce.....	\$21.80
Honey Prawns.....	\$21.80
Scallops with Seasonal Vegetables.....	\$21.80
Scallops with Black Bean Sauce.....	\$21.80
Scallops with Satay Sauce.....	\$21.80
Scallops with Oyster Sauce.....	\$21.80
Scallops with Cashew Nuts.....	\$21.80
Scallops with Curry Sauce.....	\$21.80
Steamed Whole Fish.....	\$21.80
Seafood Combination with Vegetables.....	\$21.80
Chilli Prawns.....	\$21.80
Garlic Prawns.....	\$21.80
Garlic Scallops.....	\$21.80

SWEET & SOUR DISHES	
Pork in Batter Sweet & Sour.....	\$14.80
Chicken in Batter Sweet & Sour.....	\$14.80
Fish in Batter Sweet & Sour.....	\$15.80
Fish in Batter Sweet Corn Sauce.....	\$15.80
Prawns in Batter Sweet & Sour.....	\$21.80
Scallops in Batter Sweet & Sour.....	\$21.80

RICE	
Special Fried Rice.....	Large \$8.80
Steamed Rice.....	Large \$2.50
	Small \$1.50

VEGETABLES	
Stir Fried Chinese Vegetables.....	\$10.80
Mixed Stir Fried Vegetables.....	\$8.80
Steamed Vegetables with Oyster Sauce.....	Large \$ 8.80
	Small \$ 5.00
Stir Fried Vegetarian's Vegetables.....	\$14.80

All Prices include GST (Subject to change without prior notice)

粥粉麵飯 CONGEE, RICE & NOODLES

生滾滑雞粥	Chicken Congee.....	\$7.80
及第粥	Mixed Pork Minstrel Congee.....	\$7.80
皮蛋瘦肉粥	Sliced Pork & Century Egg Congee.....	\$7.80
臘肉粥	Sliced Fish Congee.....	\$7.80
牛肉粥	Beef Congee.....	\$7.80
蒸肉飯	Combination Congee.....	\$7.80
海鮮粥	Seafood Congee.....	\$8.80
薑蔥焗龍蝦	Chicken & Sweet Corn on Rice.....	\$7.80
薑蔥焗龍蝦	Beef with Seasonal Vegetables on Rice.....	\$7.80
豉汁排骨飯	Pork Spare Ribs in Black Bean Sauce on Rice.....	\$7.80
豆腐燒鴨飯	Roast Duck with Bean Curd on Rice.....	\$7.80
梅菜扣肉飯	Mustard Green with Sliced Pork on Rice.....	\$7.80
枝竹炆腩飯	Roast Pork with Dried Bean Curd Pastry on Rice.....	\$7.80
豉汁蒸排骨	Pork Spare Ribs with Bitter Melon on Rice.....	\$8.80
滑蛋免治牛肉飯	Minced Beef & Egg on Rice.....	\$7.80
鮮菇牛肉飯	Beef Tomato on Rice.....	\$8.80
牛腩飯	Beef Flanks on Rice.....	\$7.80
咸魚雞粒炒飯	Salted Dried Fish Chicken Cube Fried Rice.....	\$8.80
時菜什會飯	Combination on Rice.....	\$10.80
西汁腩扒飯	Pork Chop in Tomato Sauce on Rice.....	\$8.80
生炒牛肉飯	Minced Beef with Lettuce Fried Rice.....	\$8.80
紅燒牛肉炒麵	Beef with Vegetables on Fried Noodles.....	\$8.80
乾炒牛河	Fried Beef Rice Noodles.....	\$8.80
星洲炒米	Singapore Fried Noodles.....	\$8.80
肉排炒麵	Sliced Pork with Fried Noodles.....	\$8.80
炒雲吞	Char Kway Teow.....	\$8.80
海鮮炒麵	Seafood Combination with Fried Noodles.....	\$12.80
什會炒麵	Combination on Fried Noodles.....	\$11.80
雙丸麵	Mixed Fish Balls & Cuttlefish Balls with or without Noodles.....	\$8.80
墨魚丸	Cuttlefish Balls with or without Noodles.....	\$7.80
爽滑牛丸	Beef Balls with or without Noodles.....	\$7.80
豬手麵	Pig Trotters in Wet Bean Curd Sauce with Noodles.....	\$7.80
魚蛋	Fish Balls with or without Noodles.....	\$7.80
牛腩麵	Beef Flanks in Special Sauce with Noodles.....	\$7.80
五香牛什麵	Mixed Beef Intestines in Five Spices with Noodles.....	\$7.80
炸蝦雲吞	Prawn & Pork Wonton with or without Noodles.....	\$7.80
四川牛肉麵	Chili Beef with Noodles.....	\$7.80
鳳城水餃	Prawn & Pork Dumpling with or without Noodles.....	\$8.80



Menu

RESTAURANT

APPETISER

Chicken Liver Bigarade

A blend of Cream, Liver and Cognac
Crowned with a Port Wine Aspic
Served with flinn Crisp Biscuits

MAIN COURSE

Yarra Valley Chicken

Scented with Clover Honey
Presented with a Warm Ginger and
Coriander Relish

Mignon Colonial

Eye fillet grilled with a fragrant
Mustard Seed Sauce

DESSERTS

Tears of Chocolate

Served with Chantilly Cream and
Sivers of Chocolate

Summer Berry Bavarois

Mirrored with Fruit Coulis and Fresh Cream
Topped with a Crisp Gum Wafer

COFFEE - CHOCOLATES

Beer • Whisky • Brandy • Gin • Vodka • Bacardi Rum • Dry Vermouth

A SELECTED RED AND WHITE WINE

Port • Cognac (V.S.O.P.) • Drambuie • Dom • Cointreau • Tia Maria

Gratuities at your discretion

Melbourne Trams

Organised transport in Melbourne commenced in 1869 when the Melbourne Omnibus Company was formed but that Company had to be wound up three years later. Its place was taken by the Melbourne Tramway and Omnibus Company with a scheme to construct tramways in the City and suburbs.

The Company ran the first cable tram in Richmond in 1855. That first tram was used right up to the abandonment of the cable tram system in 1940 -- a record 55 years service. That car is now an exhibit in the Melbourne Museum in Russell Street.

The last cable tram in the system ran in Bourke Street on 26th October, 1940. The route was converted to omnibus operation thereafter. In 1955 an electric tramway system was adopted to replace the Bourke Street omnibuses.

By 1891 there were 41 miles of cable lines. Today there are 135 miles of double track, carrying a large volume of trams to all points around Melbourne's suburbs. One of the best forms of public transport and has the advantage of being pollution free.

Tramways had a significant influence on the development of the suburban areas. In 1910 the population of Caulfield was 11,000; by 1923 it had grown to 68,000. A similar pattern had emerged in most of the routes served by the tramways systems.

The Colonial Tramcar Company Pty. Ltd. was formed in 1981 and our tram underwent a lengthy period of rebuilding, furnishing, arranging special permits and licensing; the Tramcar Restaurant officially commenced operation as you see it today in August 1983.

The Colonial Tramcar Restaurant is the proud recipient of three National Tourism Awards and six Victorian Tourism Awards. Awards gained for excellence and professional service.

The Tramcar Restaurant is now a major tourist attraction for visitors to Melbourne.

The Colonial Tramcar Pty. Limited
P.O. Box 372,
South Melbourne, Vic. 3205
Australia.
Telephone (03) 696 4000
Telex AA 154447
Fax (03) 696 3787



SPECIAL FAMILY DINNER

A: \$24.00 For 2 People

Spring Rolls (4), Cold Sliced Carrot, Steamed Rice

You can choose any two dishes below:

Sweet and Sour Pork	Satay Chicken
Beef in Black Bean Sauce	Chili Beef
Curry Chicken	Beef in Oyster Sauce
ToFu in Special Sauce	Mongolian Lamb
Seasonal Vegetables	Chicken with Cashew Nuts

B: \$48.00 For 4 People

Spring Rolls (4), Dim Sim (4), Cold Sliced Carrot, Steamed Rice

You can choose any 4 dishes from set A and B.

Combination Omelette	Jiang Bao Beef Steak
Garlic King Prawn	Chili Chicken
Hot Chili Bean Curd	Gong Bao Squid
Yu Xiang Eggplant	Sweet and Sour Chicken
Bai Cai with Mushroom	Special Hot Pot

C: \$38.00 For 3 People

Spring Rolls (3), Dim Sim (3), Cold Sliced Carrot, Steamed Rice

You can choose any 2 dishes from set A and any 1 dish from set B

(Price only for eat in or take away.)

(Delivery plus \$2, \$3, \$4 for 2, 3, 4, people family dinner.)

No Corkage at all. For take away, Delivery and Table Booking

Price Subject to Change Without Notice

LUNCH TIME SPECIAL

- * Curry, Satay, Chili, Sweet & Sour, Chicken, All with Rice or Noodles \$6.50 each
- * Curry, Satay, Chili, Hong Hui, Beef All with Rice or Noodles \$6.50 each
- * Sweet and Sour Pork, B.B.Q. Pork, All with Rice or Noodles \$5.50 each
- * Mixed Seasonal Vegetables with Rice or Noodles \$5.50 each
- * Fillets of Fish with Satay Sauce Fillets of Fish with Vegetables Sweet & Sour Fish

All with Rice or Noodles \$6.50 each

FREE HOME DELIVERY

7 days a week

Any Order Over \$30.00 FREE 1.25L Soft Drink

Under \$20.00 charge \$2.00

Please Allow About 30 Minutes

雙
饒
餐
廳



☎ 9360 4477

OPEN 7 DAYS

TRADING HOURS

12:00 am ----- 2:30pm

5:30 pm ----- 11:00 pm

TAKE AWAY 10% OFF

- * The Best Chinese Food in Town
- * New Chef, No M.S.G.
- * Open Public Holidays

OFFICE & FACTORIES

Darlinghurst	Paddington
Woolloomooloo	Kings Cross
Pyotts Point	Elizabeth Bay
Rushcutters Bay	Woollahra
Edgecliff	Darling Point
Sydney	Surry Hills
Redfern	Double Bay

Entree

1. Mixed Entree(4).....	4.50
2. Dim Sims (4).....	4.00
3. Spring Rolls (4).....	3.50
4. Prawn Goe Gess (4).....	4.50
5. King Prawn Cutlets (4).....	6.50
6. Seafood Cocktail.....	6.50
7. King Prawn Cocktail.....	6.50
8. Steamed Bun (4).....	4.50
9. Green Onion Pancake.....	2.50
10. Boiled Dumplings.....	4.50
11. Fried Bun (4).....	5.00

Soup

12. Chicken and Sweet Corn Soup.....	3.50
13. Combination Bean Curd Soup.....	4.00
14. Hsi and Sour Soup.....	4.00
15. Crab Meat and Sweet Corn Soup.....	4.00
16. Long Soup (Noodle Soup).....	3.50
17. Short Soup (Won Ton Soup).....	3.50
18. Combination Short Soup.....	7.50
19. Combination Long Soup.....	7.50
20. Combination Long & Short Soup.....	7.50
21. Mushroom Short Soup.....	4.50
22. Curry Beef Long Soup (Noodle/Rice Stick).....	7.50

Beef

23. Sliced Beef with Seasonal Vegetables.....	8.50
24. Sliced Beef with Oyster Sauce.....	8.50
25. Sliced Beef with Cashew Nuts.....	8.90
26. Curry Beef.....	8.50
27. Satay Beef.....	8.50
28. Chili Beef.....	8.50
29. Sliced Beef with Black Bean Sauce.....	8.50
30. Broccoli Beef.....	8.50
31. Sliced Beef with Seasonal Beans.....	8.50

Pork

32. Sweet and Sour Pork.....	8.50
33. Pork Chops Peking Style.....	9.50
34. B.B.Q. Pork with Plum Sauce.....	9.90
35. Pork Chops with Spicy Salt.....	9.50
36. Pork Chops with Curry Sauce.....	9.50
37. Pork with Black Bean Sauce.....	9.50

Chicken

38. Chicken with Seasonal Beans.....	8.90
39. Chicken with Seasonal Vegetables.....	8.90
40. Chicken with Cashew Nuts.....	9.50
41. Honey Chicken.....	8.90
42. Lemon Chicken.....	9.50
43. Curry Chicken.....	8.90
44. Crisp Skin Chicken.....	8.90
45. Sweet & Sour Chicken.....	8.90
46. Chicken with Black Bean Sauce.....	8.90

Seafood

47. King Prawn with Seasonal Vegetables.....	10.60
48. Curry King Prawn.....	10.60
49. King Prawn with Sweet and Sour Sauce.....	10.60
50. King Prawn with Cashew Nuts.....	10.60
51. Honey King Prawn.....	10.60
52. Satay King Prawn.....	10.60
53. Garlic King Prawn.....	10.60
54. King Prawn with Spicy Salt.....	10.60
55. Scallops with Ginger and Shallots.....	10.60
56. Combination Seafood.....	10.60
57. Scallops with Broccoli.....	10.60
58. Gong Bao Squid.....	10.60
59. Squid with Ginger & Shallots.....	11.90
60. Squid with Broccoli.....	11.90

Omelette

61. Plain Omelette.....	7.50
62. Chicken Omelette.....	9.50
63. Combination Omelette.....	9.50
64. King Prawn Omelette.....	10.60
65. Crab Meat Omelette.....	8.50

Chow Mein

66. Beef Chow Mein(Noodle).....	8.50
67. Singapore Chow Mein.....	7.50
68. Chicken Chow Mein.....	9.50
69. King Prawn Chow Mein.....	10.60
70. Combination Chow Mein.....	9.50
71. B.B.Q. Pork Chow Mein.....	8.50

Vegetarian Dishes

72. Vegetarian Spring Rolls (4).....	3.50
73. Vegetarian Bean Curd Soup.....	4.00
74. Vegetarian Fried Rice.....	4.50
75. Vegetarian Chow Mein.....	7.50
76. Vegetarian Omelette.....	7.50
77. Chinese Country Style Tofu.....	7.50
78. Bean Curd and Vegetables in Black Bean / Chili / Oyster / Curry / Sauce.....	7.50

Fish

79. Lemon Fish.....	9.50
80. Sweet and Sour Fish.....	9.50
81. Fish with Spicy Salt.....	9.50
82. Deep Fried Fish with Soya Sauce.....	18.60
83. Steamed Fish.....	M/Price
84. Sweet and Sour Fish with Peanuts.....	M/Price

Lamb

85. Mongolian Lamb.....	8.90
86. Satay Lamb.....	8.90
87. Curry Lamb.....	8.90
88. Chili Lamb.....	8.90

Rice

89. Steamed Rice.....	1.50
90. Fried Rice.....	Small 3.50.. Large 4.50
91. Special Fried Rice.....	Small 4.50.. Large 5.50

Specialties of the House

Chinese Broccoli with Can Oyster Sauce.....	7.50
Bai Cai with Mushroom.....	7.50
Hot Chili Bean Curd.....	7.50
Sang Choy Bow.....	8.50
Chili Chicken with Peanuts.....	9.50
Sizzling Beef Steak.....	12.90
Jiang Bro Beef Steak.....	12.90
Seafood Hot Pot.....	12.90
Sizzling King Prawn.....	11.90
Roast Duck.....	12.90
Special Hot Pot.....	10.90
Combination Seafood with Special Milk Sauce.....	11.90
Fish with Special Milk Sauce.....	10.90
Stewed Beef Casserole.....	8.90

萬壽宮



WELCOME!

We're proud you've chosen to visit Melbourne's Flower Drum Restaurant!

And we're proud to share with you some of the ancient culinary treasures of China.

"Good food, like the appreciation of good music, is an unmistakable sign of culture"....says the Chinese philosopher, Lin Yutang, and China, with the earth's most enduring culture, gives the art of dining first place in the importance of living.

The Chinese cuisine has developed to its present art form because of the subtleties and complexities of flavour, fragrance, colour and texture resulting in a perfect balance and harmony.

The dignity and art of five thousand years of culinary excellence is prepared and offered to you by the Master chef and staff of the Flower Drum Restaurant.

A La Carte Suggestions

There is an old saying "One of the pleasures in life is to eat in Canton" Our Cantonese master chef will transport your palate there with his authentic and traditional cooking.

APPETIZERS

BARBECUED PORK TENDERLOIN	\$16.00
蜜汁叉燒	
BARBECUED PORK SPARE RIBS	16.00
蜜汁燒排骨	
EGG ROLL (each)	6.00
滑雞綠春卷	
PRAWN CUTLET	18.50
吉列大明蝦	
FRESH SQUID WITH SALT AND PEPPER	14.50
椒鹽鮮魷	
SCALLOPS WITH SALT AND PEPPER	18.50
椒鹽鮮帶子	
QUAIL "SUNG CHOI BAO" (2 persons)	27.00
(finely diced quail, mushrooms, Chinese pork sausage, water chestnuts and bamboo shoots in a crisp lettuce leaf)	
菜片鵪鶉卷	
PAN-FRIED SHANGHAI DUMPLINGS (3 pcs)	11.00
鮮肉窩貼餃	
STEAM DIM SUM (4 varieties from a steaming hot bamboo basket)	12.50
四式點心	
SAUTÉ OF LOBSTER WITH FRESH CREAM (2 persons)	35.00
龍爪炒鮮奶	
SATAY SKEWERS - one skewer of each (chicken, beef and prawn) served with satay sauce	15.00
串燒沙爹	

(ALL PRICES ARE GST INCLUSIVE)

SOUP

Gourmets consider fine soup making the ultimate accomplishment of a chef. The Chinese chef may take anywhere between half an hour to three days to create and prepare this masterpiece.

SUPREME SHARK'S FIN SOUP (in comb form) (per person)	\$140.00
紅燒大鮑翅	
SUPERIOR SHARK'S FIN SOUP (in loose form) (per person)	110.00
紅燒大散翅	
SUPERIOR SHARK'S FIN SOUP WITH SEAFOOD AND BEAN SPROUTS (per person)	110.00
紅燒海鮮翅	
WON TON SOUP (Chinese Ravioli in clear chicken broth)	13.50
鮮蝦雲吞湯	
BEAN CURD & PRAWN SOUP (silky bean curd with fresh prawns in broth)	13.50
生蝦豆腐羹	
HOT AND SOUR SOUP (the classic spicy soup of Szechuan)	13.50
四川酸辣湯	
SHREDDED DUCK SOUP (tender shreds of roast duck, mushrooms and bamboo shoots in consomme)	13.50
北菇會鴨絲羹	
SWEET CORN CHICKEN SOUP (A favourite - with finely minced chicken)	13.50
雞茸粟米羹	
COMBINATION SOUP (A delectable soup with chicken, pork, prawns & vegetables)	13.50
李公雜會湯	
SPINACH CRAB MEAT SOUP (thick soup with egg white)	16.50
蟹肉菠菜羹	

(ALL PRICES ARE GST INCLUSIVE)

SEAFOOD

As early as 2953 BC the Chinese learned the art of catching seafood from its many rivers, lakes, canals and coastline. The legacy of this can be seen today in some of the world's finest styles and tastes in seafood cooking.

CRAYFISH (KING ISLAND)

STEAMED FRESH WHOLE CRAYFISH	*
清蒸龍蝦	
SASHIMI CRAYFISH	*
龍蝦刺身	
FRESH WHOLE CRAYFISH WITH GINGER SAUCE	*
薑蔥焗龍蝦	
FRESH WHOLE CRAYFISH WITH MANDARIN SAUCE	*
西汁焗龍蝦	
FRESH WHOLE CRAYFISH WITH BLACK BEAN SAUCE	*
豉汁焗龍蝦	
BAKED FRESH CRAYFISH WITH BUTTER SAUCE	*
牛油焗龍蝦	

MUD CRABS (QUEENSLAND)

FRESH MUD CRABS (delicately steamed)	*
清蒸肉蟹	
FRESH MUD CRABS WITH BLACK BEAN SAUCE	*
豉汁焗肉蟹	
FRESH MUD CRABS WITH GINGER SAUCE	*
薑蔥焗肉蟹	
FRESH MUD CRABS WITH CHILLI SAUCE	*
辣椒焗肉蟹	
FRESH MUD CRABS WITH VERMICELLI - IN A CLAYPOT	*
粉絲焗蟹煲	

* PRICE VARIES ACCORDING TO SIZE AND SEASON (時價)
(ALL PRICES ARE GST INCLUSIVE)

PRAWNS (SOUTH AUSTRALIA)

SAUTÉ FRESH KING PRAWNS 油 泡 蝦 皇	\$45.00
FRESH KING PRAWNS PAN TOSSED WITH SALT AND PEPPER 椒 鹽 焗 蝦	45.00
FRESH KING PRAWNS WITH MANDARIN SAUCE 西 汁 焗 蝦	45.00
FRESH KING PRAWNS WITH CHILLI SAUCE 辣 椒 焗 蝦	45.00
FRESH KING PRAWNS WITH GARLIC SAUCE 勁 蒜 焗 蝦	45.00
FRESH KING PRAWNS WITH SEASONAL VEGETABLES 時 菜 明 蝦	45.00
HONEY PRAWNS 蜜 糖 明 蝦	45.00

DEEP SEA ABALONE (GREEN LIP)

BRAISED WHOLE ABALONE WITH OYSTER SAUCE (PER 100 GM) 蠔 皇 原 隻 鮮 鮑	130.00
BRAISED SLICED ABALONE WITH OYSTER SAUCE (PER 100 GM) 蠔 皇 鮮 鮑 片	130.00

(ALL PRICES ARE GST INCLUSIVE)

FISH

We use the best available fish

STEAMED WHOLE FISH 清 蒸 海 上 鮮	SEASONAL
SAUTÉ SLICED FILLETS OF FRESH FISH 油 泡 鮮 魚 球	\$33.00
DEEP-FRIED FISH FILLETS WITH MUSHROOM SAUCE 北 菇 炸 魚 塊	33.00
SAUTÉ SLICED FILLETS OF FRESH FISH WITH MANDARIN SAUCE 西 汁 焗 鮮 魚 球	33.00

SCALLOPS (WESTERN AUSTRALIA)

SAUTÉ FRESH SCALLOPS 油 泡 鮮 帶 子	45.00
FRESH SCALLOPS TOSSED IN A GINGER SAUCE 薑 蔥 炒 帶 子	45.00
SZECHUAN SCALLOPS 魚 香 爆 帶 子	45.00

SQUID (SOUTH AUSTRALIA)

FRESH SQUID PAN TOSSED WITH SALT AND PEPPER 椒 鹽 焗 鮮 魷	31.00
FRESH SQUID WITH CHILLI SAUCE 香 椒 爆 鮮 魷	31.00
FRESH SQUID WITH BLACK BEAN SAUCE 豉 汁 爆 鮮 魷	31.00

(ALL PRICES ARE GST INCLUSIVE)

POULTRY

PEKING DUCK

北 京 填 鴨

(Price varies according to size and season. Peking Duck is a world-famous dish, not only because of the way it's cooked but also because of the way it's served, wrapped in pancake with spring onion and strips of sliced cucumber and sauces. The crunchy vegetables and the tender meat of the duck, with the piquancy of the sauces all wrapped in one roll, makes this dish quite distinctive from any other duck).

ROAST DUCK - A CANTONESE CLASSIC \$40.00
廣 東 燒 米 鴨

DICED CHICKEN IN FRAGRANT CURRY SAUCE 30.00
香 滑 咖 喱 雞

DICED CHICKEN WITH SZECHUAN SAUCE 30.00
川 汁 雞 球

GOLDEN FRIED CRISPY SKIN CHICKEN 30.00
脆 皮 炸 子 雞

DICED CHICKEN WITH SEASONAL VEGETABLES 30.00
菜 遠 滑 雞 球

DICED CHICKEN WITH MANDARIN SAUCE 30.00
西 汁 燻 雞 柳

LEMON CHICKEN 30.00
檸 檬 炸 雞

PORK

HONEYED SPARE RIBS - IN A CLAYPOT 30.00
窩 燒 無 錫 骨

TENDER PORK CHOPS - DICED AND SERVED 30.00
WITH MANDARIN SAUCE
京 都 燻 肉 排

FILLETS OF FRESH PORK WITH SWEET AND SOUR SAUCE 30.00
菠 蘿 咕 嚕 肉

(ALL PRICES ARE GST INCLUSIVE)

SQUAB (CORN-FED)

DRUNKEN SQUAB - SERVE COLD \$35.00
(A typical Chinese entrée prepared from Shao Hsing's finest rice wine)
紹 酒 醉 香 鴿

BARBECUED SQUAB 33.00
吊 燒 乳 鴿

BRAISED SQUAB AND MUSHROOMS - IN A CLAYPOT 35.00
冬 菇 燻 乳 鴿 煲

BEEF (GRAIN-FED EYE FILLET)

CANTONESE BEEF (2 pcs) 45.00
中 式 煎 牛 柳
(Specially selected eye fillet, marinated for one day, then gently cooked and presented on top of fresh seasonal Chinese vegetables and served with a complementary spicy sauce)

EYE FILLET WITH SZECHUAN SAUCE (2 pcs) 45.00
川 汁 牛 柳

EYE FILLET WITH BLACK PEPPER SAUCE (2 pcs) 45.00
黑 椒 牛 柳

STIR-FRIED SLICED EYE FILLET WITH SEASONAL VEGETABLES 30.00
時 菜 炒 牛 肉

SLICED EYE FILLET WITH CURRY SAUCE 30.00
咖 喱 牛 肉

STIR-FRIED SLICED EYE FILLET WITH BLACK BEAN SAUCE 30.00
豉 汁 炒 牛 肉

(ALL PRICES ARE GST INCLUSIVE)

VEGETARIAN SELECTIONS

Agriculture has been the major occupation of the Chinese people since time immemorial. Since the assimilation of Buddhism into Chinese society in 65 AD the Chinese people have sought different ways of preparing the many varieties of vegetables available to them. These may be taken as a meal in themselves or to complement other dishes.

STEAMED VEGETABLE DUMPLINGS	\$11.00
羅漢上素餃	
VEGETABLE "SUNG CHOI BAO" (2 persons)	23.00
(delicately diced vegetables in lettuce leaf)	
上素生菜包	
VEGETARIAN SPRING ROLLS (each)	6.00
香脆齋春卷	
VEGETARIAN SWEET AND SOUR	28.00
(crushed walnut & pinenut in taro batter)	
菠蘿齋咕嚕肉	
DEEP-FRIED BEAN CURD WITH MUSHROOM	28.00
紅燒北菇豆腐	
BRAISED VEGETABLES (LO HON STYLE)	36.00
- IN A CLAYPOT	
羅漢上素煲	
VEGETARIAN FRIED RICE	19.00
如意齋炒飯	
VEGETARIAN SINGAPORE NOODLES (spicy)	21.00
(bean sprout, onion, green pepper and rice noodles)	
齋星洲炒米粉	
SELECTED CHINESE VEGETABLES TOSSED IN THE WOK	Small 15.00
菩提時雜菜	Large 20.00

(ALL PRICES ARE GST INCLUSIVE)

NOODLES

SEAFOOD COMBINATION NOODLES WITH SEASONAL VEGETABLES	\$44.00
海鮮炒麵	
NOODLES WITH SHREDDED PORK, SEASONAL VEGETABLES AND MUSHROOMS	30.00
肉絲炒麵	
FRESH SOFT NOODLES WITH GINGER AND SPRING ONIONS	12.00
薑蔥撈生麵	
E-FU NOODLES - PAN TOSSED FRESH EGG NOODLES	21.00
干燒伊麵	
SINGAPORE NOODLES (spicy)	25.00
(shrimps, pork, bean sprout, onion, green pepper and rice noodles)	
星洲炒米粉	

RICE

SPECIAL FRIED RICE (prawn & BBQ pork)	Small 13.00
揚州炒飯	Large 20.00
STEAMED RICE (long grain)	per bowl 3.00
絲苗白飯	

(ALL PRICES ARE GST INCLUSIVE)

DESSERTS

LYCHEES 荔枝	\$11.00
LYCHEES WITH ICE CREAM 荔枝雪糕	11.00
BANANA FRITTERS WITH ICE CREAM 炸香蕉雪糕	11.00
PINEAPPLE FRITTERS WITH ICE CREAM 炸菠蘿雪糕	11.00
DEEP-FRIED ICE CREAM 炸雪糕	12.50
PEKING TOFFEED APPLES OR BANANAS WITH ICE CREAM (2 persons) 拔絲蘋果或香蕉雪糕	22.00
ALMOND BEAN CURD WITH FRESH FRUIT SALAD 什菓杏仁豆腐	11.00
FRESH STRAWBERRIES WITH ICE CREAM 士多啤梨雪糕	12.50
FRESH FRUIT PLATTER (2 persons) 時菓拼盤	20.00

BEVERAGES

CHINESE TEA 各款茗茶	3.80
COFFEE 香濃咖啡	4.00

(ALL PRICES ARE GST INCLUSIVE)

Thank you for paying the Flower Drum Restaurant and staff the compliment of reading our menu.
Please enjoy the food you've selected. If we can be of further service, it will be our pleasure

FLOWER DRUM RESTAURANT
17 MARKET LANE, MELBOURNE VIC 3000 AUSTRALIA
TEL: (03) 9662 3655 FAX: (03) 9663 5199

OLD
Lunch

LAMB		
94 Mongolian Lamb	8.00	
PORK		
95 Bar-B-Q Pork Chop Susy	7.50	
96 Bar-B-Q Pork Omelette	7.50	
97 Pork with Sweet & Sour Sauce	7.50	
98 Pork Fillet and Chinese Vegetables	7.50	
99 Pork Fillet and Bean Sprouts	7.50	
100 Deep Fried Pork Fillets & Plum Sauce ..	7.50	
101 Satay Pork	8.50	
102 Pork Fillets with Chilli Sauce	7.50	
103 Pork Fillets with Black Bean Sauce	7.50	
104 Pork Fillets and Champignons	7.50	
105 Pork Ribs Peking Style	7.50	
106 Pork Ribs with Plum Sauce	7.50	
107 Pork Ribs with Black Bean Sauce	7.50	
108 Sweet and Sour Pork Ribs	7.50	
109 Salt and Pepper Pork Ribs	7.50	
110 Pork Fillets and Broccoli	7.50	
PRAWNS & SEAFOOD		
111 Prawn Omelette	7.80	
112 Braised Squid with ginger and Shallots ..	8.80	
113 Satay Squid	8.80	
114 Salt and Pepper Squid	8.80	
115 King Prawn Omelette	12.00	
116 Curried King Prawns	12.00	
117 Sweet & Sour King Prawns	12.00	
118 Braised King Prawns & Chinese Vegetables	12.00	
119 Braised King Prawns & Black Bean Sauce	12.00	
120 Braised King Prawns & Champignons ..	12.00	
121 Braised King Prawns & Chilli Sauce ..	12.00	
122 Braised King Prawns & Plum Sauce ..	12.00	
123 Braised King Prawns with Ginger & Shallots	12.00	
124 Salt and Pepper King Prawns	12.00	
125 King Prawns Omelette Chinese Style ...	12.00	
126 Satay King Prawns	12.00	
127 Garlic King Prawns	12.00	
128 Honey Prawns	12.00	
129 Braised King Prawns and Broccoli	12.00	
130 Combination Seafood	13.80	
'ALL IN ONE' CHEAP EATS		
131 Pork Spare Ribs with Black Bean Sauce & Rice	4.80	
132 Combination Vegetables with Satay Sauce & Rice	4.80	
133 Combination Vegetables & Black Bean Sauce & Rice	4.80	
134 Combination Vegetables & Rice	4.80	
135 Green Vegetables with Satay Sauce & Rice ..	4.80	
136 Green Vegetables with Black Bean Sauce & Rice	4.80	
137 Mongolian Beef & Rice	4.80	
138 Sweet & Sour Pork & Rice	4.80	
139 Beef & Black Bean Sauce & Rice	4.80	
140 Sweet & Sour Chicken & Rice	4.80	
141 Curry Chicken & Rice	4.80	
142 Curry Prawns & Rice	4.80	
143 Beef & Vegetables & Rice	7.50	
144 Beef Satay & Rice	8.50	
ALL WITH STEAMED RICE		
146 For Fried Rice or Fried Noodles add \$1.20		
147 Soft Drinks.....	1.50	
148 Mineral Water	1.50	
149 Coffee	1.00	
150 ASK FOR OUR SPECIAL BANQUET MENU		



Business Hours:
 Mon - Fri 11.30am - 3pm
 & 5.30pm - 11pm
 Sat 5.30pm - 11pm
 Sun 5.30pm - 11pm

RESTAURANT
 8-10 City Road, (next to Landsdown Hotel)
 Chippendale NSW 2008

(NO MSG)

EAT IN & TAKE AWAY

\$25 and over Delivery FREE
 Under \$25 Delivery Charge \$2

Please allow approx. 30 mins.
 for Order

TEL: (02) 211 4771

ENTREE

1 Mixed Entree (3pcs)	2.50
2 Mini Spring Rolls (6pcs)	4.50
3 Dim Sims (6pcs)	4.50
4 Sesame Prawns (6pcs)	5.50
5 San Choy Bow (4 pcs)	8.50
6 Fried Salted Chilli Squid	8.50
7 Fried Squid	8.50
8 King Prawn Cutlets (6pcs)	8.50

SOUP

9 Long Soup	2.80
10 Short Soup	2.80
11 Chicken and Egg Flower Soup	2.80
12 Chicken and Sweet Corn Soup	2.80
13 Chicken and Noodle Soup	4.00
14 Eight Treasure Bean Curd Soup	3.80
15 Hot and Sour Soup	3.80
16 Crab Meat and Sweet Corn Soup	3.50
17 Combination Short Soup	7.80
18 Combination Long Soup	7.80

VEGETABLES

19 Mixed Fried Vegetables	6.00
20 Fried Vegetables and Bean Curd	7.50
21 Steamed Green Vegetables & Oyster Sauce	6.00
22 Steamed Broccoli & Champignons & Oyster Sauce	6.50
23 Vegetarian Supreme Hot Pot	7.50
24 Braised Snow Peas and Broccoli	9.00

RICE

25 Steamed Rice (per person)	1.20
26 Fried Rice	(155 Small \$3.50) 4.00
27 Special Fried Rice	7.00
28 Curried Chicken and Rice	7.50
29 Curried Beef and Rice	7.50
30 Soya Sauce Chicken and Rice	7.50

31 Curried Prawns and Rice	7.50
32 Chicken with Sweet Corn Sauce & Rice	7.50
33 Braised Chicken and Rice	7.50
34 Braised Beef & Rice Chinese Style (with Egg)	7.50
35 Bar-B-Q Pork	7.50
36 Combination Rice (Steamed or Fried Rice)	7.50
37 Curried King Prawns and Rice	12.00
38 Braised King Prawns and Rice	12.00

NOODLES

39 Beef Chow Mein/Rice Noodles/Vermicelli	7.50
40 Combination Chow Mein/Rice Noodle/Vermicelli	7.50
41 Bar-B-Q Pork Chow Mein/Rice Noodles/Vermicelli	7.50
42 Singapore Noodles (Rice Noodles)	7.50
43 Chicken Chow Mein/Rice Noodles/Vermicelli	7.50
44 King Prawns Chow Mein/Rice Noodles/Vermicelli	12.00
45 Seafood Chow Mein/Rice Noodles/Vermicelli	13.80
46 Combination Soup Noodles/Vermicelli	7.50
47 Seafood Soup Noodles/Rice Noodles/Vermicelli	10.00
157 ALL SOFT NOODLES + \$1.00	

CHICKEN

48 Chicken Chop Suey	7.50
49 Chicken Omelette	7.50
50 Deep Fried Chicken with Lemon Sauce	7.50
51 Braised Chicken & Chinese Vegetables	7.50
52 Crispy Skin Fried Chicken	7.50
53 Soya Sauce Chicken (cold dish)	7.50
54 Sweet & Sour Chicken	7.50
55 Braised Chicken and Bean Sprouts	7.50
56 Curried Chicken	7.50
57 Braised Chicken with Black Bean Curd Sauce	7.50
58 Deep Fried Boneless Chicken & Lemon Sauce	7.50
59 Garlic Chicken	7.50
60 Braised Chicken with Plum Sauce	7.50
61 Braised Chicken and Baby Corn	7.50

62 Braised Chicken and Champignons	7.50
63 Braised Chicken and Straw Mushrooms	7.50
64 Braised Chicken and Almonds	8.50
65 Braised Chicken and Cashew Nuts	8.50
66 Satay Chicken	8.50
67 Braised Chicken and Broccoli	7.50
68 Braised Chicken and Chilli Sauce	7.50
69 Braised Chicken Black Pepper Sauce	7.50
70 Honey Chicken	7.50

DUCK

71 Barbecue Roast Duck & Plum Sauce	8.80
72 Barbecue Roast Duck & Special Hot Sauce	8.80
73 Barbecue Roast Duck & Sweet & Sour Sauce	8.80
74 Combination Duck	9.90

BEEF

75 Beef Chop Suey	7.50
76 Braised Beef and Chinese Vegetables	7.50
77 Braised Beef with Sweet & Sour Sauce	7.50
78 Braised Beef with Chilli Sauce	7.50
79 Braised Beef with Black Bean Sauce	7.50
80 Braised Beef and Bean Sprouts	7.50
81 Braised Beef with Oyster Sauce	7.50
82 Braised Beef and Tomatoes	7.50
83 Braised Beef and Broccoli	7.50
84 Curried Beef	7.50
85 Deep Fried Beef Peking Style	8.50
86 Braised Beef with Plum Sauce	7.50
87 Garlic Beef	7.50
88 Braised Beef and Champignons	7.50
89 Braised Beef Black Pepper Sauce	11.00
90 Braised Beef and Cashew Nuts	8.50
91 Satay Beef	8.50
92 Fillet Steak Chinese Style	11.00
93 Fillet Steak with Plum Sauce	11.00

Yum Cha Lunch
A-La-Carte Dinner
Fully Licensed
Live Seafood Daily
Banquet Booking
Private Room Available
For reservation:
Phone: (07) 4031 8833
Fax: (07) 4031 8832



34-40 Lake Street
Cairns 4870

Phone: (07) 4031 8833

Fax: (07) 4031 8832

Take Away Menu

Trading Hours:

11am - 2.30pm

5.30pm - 10.30pm

Open 7 days a week

Entrée					
Spring Roll (3pcs.)	\$5.50				
Dum Sim (Steam or Fry) (3pcs.)	\$5.50				
Satay Chicken on Skewers (3sk.)	\$6.10				
Sesame Prawn Toast (4pcs.)	\$6.10				
Deep Fry Won Ton (4pcs.)	\$6.10				
Soup					
Chicken Sweet Corn Soup	\$6.10				
Won Ton Soup	\$6.10				
Crab Meat Sweet Corn Soup	\$7.90				
Seafood with Tofu Soup	\$7.90				
Hot & Sour Soup	\$7.90				
Pork					
Sweet & Sour Pork	\$19.60				
Salt & Pepper Pork Loin	\$21.40				
Peking Pork Loin	\$21.40				
BBQ Pork in Honey Sauce	\$21.40				
Beef					
Beef in Black Bean Sauce	\$19.60				
Beef with Cashew Nut	\$19.60				
Beef in Oyster Sauce	\$19.60				
Beef with Vegetable	\$19.60				
Satay Beef	\$19.60				
Curry Beef	\$19.60				
Chili Beef	\$19.60				
Mongolian Beef	\$19.60				
Dry Shredded Fillet Steak	\$25.90				
Fillet Steak in Black Pepper Sauce	\$25.90				
Cantonese Fillet Steak	\$25.90				
Chicken					
Lemon Chicken	\$19.60				
Chicken in Black Bean Sauce	\$19.60				
Stir Fry Chicken with Cashew Nut	\$19.60				
Stir Fry Chicken with Vegetable	\$19.60				
Szechwan Chicken	\$19.60				
Satay Chicken	\$19.60				
Curry Chicken	\$19.60				
Lamb					
Lamb in Garlic Sauce	\$21.40				
Satay Lamb	\$21.40				
Lamb in Special Sauce	\$21.40				
Mongolian Lamb	\$21.40				
Curry Lamb	\$21.40				
Chili Lamb	\$21.40				
Duck					
Roast Duck	\$20.50				
Duck with Vegetable	\$20.50				
Sweet & Sour Duck	\$20.50				
Duck in Plum Sauce	\$20.50				
Lemon Duck	\$20.50				
Crispy Pepper Skin Duck	\$20.50				
Duck with Chinese Mushroom	\$20.50				
Combination Duck	\$25.90				
King Prawn					
Honey Prawn	\$25.90				
Curry Prawn	\$25.90				
Chili Prawn	\$25.90				
Garlic Prawn	\$25.90				
Stir Fry Prawn with Vegetable	\$25.90				
Prawn with Cashew Nut	\$25.90				
Prawn in Black Bean Sauce	\$25.90				
Satay Prawn	\$25.90				
Salt & Pepper Prawn	\$25.90				
Fish					
Sweet & Sour Fish Fillet	\$25.90				
Stir Fry Fish Fillet with Vegetable	\$25.90				
Stir Fry Fish Fillet with Ginger & Shallot	\$25.90				
Salt & Pepper Fish Fillet	\$25.90				
Squid					
Salt & Pepper Squid	\$22.30				
Satay Squid	\$22.30				
Stir Fry Squid with Ginger & Shallot	\$22.30				
Squid in Black Bean Sauce	\$22.30				
Chili Squid	\$22.30				
Scallop					
Scallop with Ginger & Shallot	\$25.90				
Stir Fry Scallop with Vegetable	\$25.90				
Chili Scallop	\$25.90				
Curry Scallop	\$25.90				
Satay Scallop	\$25.90				
Oyster					
Deep Fry Oyster	1 doz.	\$45.00			
Vegetable					
Stir Fry Seasonal Vegetable	\$16.90				
Stir Fry Mix Vegetable with Garlic Sauce	\$16.90				
Garlic Bok Choy	\$16.90				
Watercress with Chili Bean Paste	\$18.80				
Lo Hon Vegetable & Tofu	\$28.30				
Chef Special					
Salt & Pepper White Bait Fish	\$34.90				
White Bait Fish with Egg	\$29.50				
Oyster Pancake with Coriander	\$30.40				
Salt & Pepper Crocodile Meat	\$52.90				
Crocodile Meat in XO Sauce	\$52.90				
Lobster Tail in Ginger & Shallot Sauce	\$63.80				
Tofu					
Ma Po Tofu	\$20.50				
Salt & Pepper Tofu	\$20.50				
Tofu with Mix Mushroom	\$20.50				
Deep Fried Mince Tofu with Prawn Meat	\$25.90				
Omelet					
Pan Fried Egg with Onion	\$20.50				
Stir Fried Prawn with Egg	\$25.90				
Combination Omelet	\$25.90				
Rice					
Golden Boat Fried Rice	\$15.10				
Beef Fried Rice	\$16.90				
Salted Fish with Chicken Fried Rice	\$16.90				
Seafood Fried Rice	\$22.30				
Hokkaido Fried Rice	\$22.30				
Steam Rice	\$3.50				



Chinese New Year Banquet Menu

*Yes! It's Chinese New Year - Year of Rat!
Come celebrate at the Golden Boat Chinese Restaurant!
Lion Dance will be on 7th, 8th and 9th Feb 08 at 8pm.
Bookings are essential.*

For Reservation:

Phone: (07) 4031 8833

Fax: (07) 4031 8832

e-mail: goldenboat@ozemail.com.au

34-40 Lake Street Cairns QLD 4870

Year of Rat!!

Chinese New Year Banquet

Classic Seafood Soup

Prawn Crackers



Deep Fried Prawn & Chives Triangles

Sesame Prawn Toasts

King Prawns Spicy XO Sauce

Salt & Pepper Squid

Fish Fillets in Special Sauce

Crispy Skin Pork

Mixed Vegetable in Garlic Sauce

Golden Boat Special Fried Rice

Banana Fritter with Ice Cream



Hot Chinese Tea

\$55.00 per person

min 4 people



Programme

7:15pm ~ Start sitting

7:45pm ~ Start serving entrée

8:00pm ~ Lion dance

8:15pm ~ Start serving main course

*These times are estimate only, we endeavour to keep these programme on time but cannot be guaranteed. Thank you for your understanding.

Special \$23

Family Packs

Large Beef with Black Bean Sauce

(Tendered beef with tasty black bean sauce)

Large Pork Spare Ribs with Plum Sauce

(Ribs without bones and less fat)

Large Lemon Chicken

(Deep fried boneless chicken in batter)

Large Special Fried Rice

(Fried rice, Roast Pork, Prawns, Egg, Carrot, Peas)

Take Away BANQUET \$42

- * Prawn Chips
- * Satay (4)
- * Spring Roll (4)
- * Chicken Sweetcorn Soup (4)
- * Large Lemon Chicken
- * Large Beef with Black Bean Sauce
- * Large Garlic King Prawns
- * Large Pork Spare Ribs with Peking Sauce
- * Large Special Fried Rice

INTRODUCING FRIED SOFT EGG NOODLES

Chicken Fried Noodle	\$6.30
Beef Fried Noodle	\$6.30
Roast Pork Fried Noodle	\$6.30
Prawn Fried Noodle	\$6.30
Combination Fried Noodle	\$6.30
King Prawn Fried Noodle	\$7.80
Vegetables Fried Noodle	\$5.00

HOT & SPICY

Hot & Spicy Chilli Lamb	\$6.00
Hot & Spicy Chilli Chicken	\$6.00
Hot & Spicy Squid	\$6.00

AUTHENTIC CHINESE CUISINE
TO BE ENJOYED AT HOME

UNDER NEW MANAGEMENT

Tel: 263 3910



GOLDEN HILL CHINESE DINE & TAKE AWAY MENU

OPEN 7 DAYS A WEEK

Minimum Orders Over \$20
For Free Delivery
(Up to 6km radius)

TRADING HOURS DINNER

Mon - Thur 4:30pm - 9:00pm
Fri - Sat 4:30pm - 10:30pm
Sunday - Public Holiday
4:30 pm - 9:30pm

Shop 3A, Wilkinson Road
PARA HILLS SHOPPING CENTRE

PH : 263 3910

ENTREES

House Dim Sims (2) fried or steamed	\$1.40
Salays - Malaysian Style (2)	\$2.00
Prawn Chips	\$1.00
Spring Rolls (2)	\$2.00
Prawn Toast (2)	\$2.40
Prawn Cocktail	\$3.20
Seafood Cocktail	\$3.50
Prawn Fritter (6)	\$4.20
Roast Pork	\$3.20

SOUP

Chicken and Sweetcorn	\$2.00
Chicken and Asparagus	\$2.00
Combination	\$2.00
Lobster Creme Soup	\$2.60
Long or Short Soup	\$2.00

OUR CHEF'S
RECOMMENDATIONS

Fillet Steak with Satay Sauce	\$7.70
Fillet Steak with Mongolian Sauce	\$7.70
Fillet Steak with Black Bean	\$7.40
Satay Steak	\$5.50
Garlic King Prawns	\$8.70
Honey King Prawns	\$8.70
Squid with Chili Sauce	\$5.70
Squid with Black Bean Sauce	\$5.20
Spicy Pork Spare Ribs	\$5.70
Pork Spare Ribs with Plum Sauce	\$5.70
Pork Spare Ribs Peking	\$5.70
Four Treasure Duck	\$5.70
Mixed Chinese Vegetables	\$4.20
Spicy Chicken with Bean Sprouts	\$5.20
Combination Seafood	\$8.90

CURRIED DISHES (RICE OPTIONAL)

Curried Chicken	\$5.90
Curried Prawns	\$6.20
Curried Pork	\$5.70
Curried Beef	\$5.70
Curried King Prawns and Vegetables	\$7.90
Combination Curry	\$6.50
Curried Squid	\$5.50

KING PRAWNS

King Prawns with Rice	\$7.70
King Prawns and Cashews	\$7.90
King Prawns and Vegetables	\$7.70
King Prawns and Mushrooms	\$7.90
King Prawns and Black Beans	\$7.70
King Prawns and Asparagus	\$7.90
Combination King Prawns	\$7.90
King Prawns in Oyster Sauce	\$7.90
King Prawns with Chili Sauce	\$8.70
Satay King Prawns	\$5.70

BEEF

Beef and Black Bean Sauce	\$5.70
Beef and Bean Sprouts	\$5.70
Beef with Seasonal Vegetables	\$5.70
Beef with Ginger and Shallots	\$5.70
Beef with Mushrooms	\$5.90
Beef with Cashew Nuts	\$5.90
Beef with Chili Sauce	\$5.70
Beef with Mongolian Sauce	\$5.90
Beef with Pineapple	\$5.70

PORK

Sliced Pork with Pineapple	\$5.70
Sliced Pork with Black Beans	\$5.70
Sliced Pork with Vegetables	\$5.70
Sliced Pork with Mushrooms	\$5.90
Sliced Pork with Bean Sprouts	\$5.70
Sliced Pork with Cashew Nuts	\$5.90
Sliced Pork with Chili Sauce	\$5.70
Sliced Pork with Mongolian Sauce	\$5.90

OMELETTES
(CANTONESE STYLE)

Chicken Omelette	\$5.80
Prawn Omelette	\$6.30
King Prawn Omelette	\$7.90
Roast Pork Omelette	\$5.70
Combination Omelette	\$5.00
Beef Omelette	\$5.70

RICE

Large Special Fried Rice	\$4.00
Special Fried Rice	\$3.50
Combination Steamed Rice	\$5.70
Steamed Rice	\$1.00
Curried Fried Rice	\$3.50

CHICKEN

Chicken with Seasonal Vegetables	\$5.80
Chicken with Cashew Nuts	\$5.30
Chicken with Mushrooms	\$5.00
Chicken with Black Bean Sauce	\$5.80
Combination Fried Chicken in Batter	\$5.80
Lemon Chicken (Boneless)	\$5.50
Chicken with Satay Sauce	\$5.50
Mongolian Chicken	\$5.80
Honey Chicken	\$5.90
Chicken with Chili	\$5.80

SWEET AND SOUR DISHE

Sweet and Sour Fried Duck in Batter	\$7.20
Sweet and Sour Chicken	\$5.90
Sweet and Sour Prawns	\$5.30
Sweet and Sour Pork	\$5.70
Sweet and Sour Beef	\$5.70
Sweet and Sour Combination	\$5.90
Sweet and Sour King Prawns in Batter	\$7.90

CHOP SUEY & CHOW MEIN DISHES
(CHOW MEIN 30 CENTS EXTRA)

Chicken Chop Suey / Chow Mein	\$5.70
Prawn Chop Suey / Chow Mein	\$5.90
Roasted Pork Chop Suey / Chow Mein	\$5.30
Beef Chop Suey / Chow Mein	\$5.30
Combination Chop Suey / Chow Mein	\$5.00
King Prawns Chop Suey / Chow Mein	\$7.70
Combination Fried Noodle (Soft)	\$5.30

LAMB

Mongolian Lamb	\$5.30
Garlic Lamb	\$5.30
Curried Lamb	\$5.30
Hot & Spicy Chili Lamb	\$5.30

DUCKLING

Duck with Seasonal Vegetables	\$5.20
Duck with Mushrooms	\$5.40
Duck with Bean Sprouts	\$5.20
Duck with Asparagus Sauce	\$7.20
Orange Duck	\$7.40
Steamed Duck with Crabmeat Sauce	\$7.40
Lemon Duck	\$7.40

SAVE
\$4.70
PACK A - \$27.50
* 6 Spring Rolls * Beef with Black Bean Sauce
* Sweet & Sour Pork * Large Fried Rice

SAVE
\$5.60
PACK B - \$35.50
* 4 Spring Rolls * Honey Chicken
* Satay Beef
* BBQ Pork with Plum Sauce * Large Fried Rice

SAVE
\$9.00
PACK C - \$39.80
* 6 Spring Rolls * Honey King Prawns
* Chicken Chow Mein * Mongolian Lamb
* Large Fried Rice

SAVE
\$5.60
**BUDGET FAMILY PACK
\$35.50**
* 4 Spring Rolls * Lemon Chicken
* Beef with Black Bean Sauce * Sweet & Sour Pork
* Large Fried Rice

ALL PRICES INCLUDE G.S.T.

POSTAGE
PAID
AUSTRALIA

TO THE HOUSEHOLDER

Welcome to ...
歡樂酒樓
**Bogangar
HAPPY VALLEY
Chinese Restaurant**
Experienced Chef from Hong Kong



**CABARITA BEACH BOWLS
& SPORTS CLUB
BOGANGAR
PH.: (02) 6676 1701**
Dine In & Take Away

ENTREE			SEAFOOD DISHES			PORK DISHES		
1	Prawn Chips	\$ 1.70	33	Deep Fried Calamari with Spicy Salt	\$11.00	69	B.B.Q. Pork with Plum Sauce	\$10.50
2	Curry Puff (3)	3.60	34	Curry Calamari	11.00	70	B.B.Q. Pork with Mixed Vegetables	10.50
3	Dim Sim (3) (Steamed or Fried) Home Made ..	3.60	35	Satay Calamari	11.00	71	B.B.Q. Pork with Chilli Sauce	10.50
4	Special Mini Spring Rolls (4) Home Made ..	3.80	36	Satay King Prawns	14.60	72	Pork Ribs in Batter with Plum Sauce	10.50
5	Fried Wun Ton (7).....	3.80	37	Chilli King Prawns	14.60	73	Pork Ribs with Peking Sauce	10.50
6	Sesame Prawn Toast.....	3.80	38	Garlic King Prawns	14.60	OMLETTE		
7	Mixed Entree	4.20	39	Honey King Prawns	14.60	74	Chicken Omelette	\$11.00
8	King Prawn Outlets (3) Home Made	5.80	40	Curry King Prawns	14.60	75	Prawn Omelette	12.00
9	Prawn Cocktail	5.80	41	King Prawns with Mixed Vegetables	14.60	76	Combination Omelette	12.80
10	King Prawn Fritters (6)	7.50	42	King Prawns with Ginger & Shallots	14.60	77	King Prawn Omelette	14.60
SOUP			43	Seafood with Spicy Garlic Sauce	15.50	CHOW MEIN		
11	Short Soup (Wun Ton Soup)	\$ 3.60	44	Seafood with Mixed Vegetables	15.50	78	B.B.Q. Pork Chow Mein	\$10.50
12	Long Soup (Noodles Soup)	3.60	45	Scallops with Ginger & Shallots	17.00	79	Beef Chow Mein	10.50
13	Chicken Sweet Corn Soup	3.60	46	Scallops with Vegetables	17.00	80	Chicken Chow Mein	11.00
14	Crab Meat Sweet Corn Soup	3.60	47	Honey Scallops	17.00	81	Prawn Chow Mein	12.00
15	Sour and Spicy Soup	5.20	SWEET & SOUR DISHES			82	Combination Chow Mein	12.80
16	Combination Soup (Long or Short Soup)	9.00	48	Sweet & Sour Pork	\$10.50	83	King Prawn Chow Mein	14.60
CHEF'S SPECIAL			49	Sweet & Sour Chicken in Batter	11.00	84	Combination Seafood Chow Mein	15.50
17	Singapore Noodles	\$10.00	50	Sweet & Sour Fish in Batter	11.00	VEGETARIAN DISHES		
18	Mongolian Beef	11.50	51	Sweet & Sour Combination	12.80	85	Samosa (3) (Vegetable Curry Puff).....	\$ 3.60
19	Thai Green Curry with Chicken or Beef	11.50	52	Sweet & Sour King Prawns in Batter	14.60	86	Vegetarian Spring Rolls (4)	3.80
20	Stir Fried Chicken or Beef & Malaysian Sauce ..	11.50	CHICKEN DISHES			87	Stir Fried Mixed Vegetables	8.50
21	Deep Fried Chicken with Thai Sauce	11.50	53	Chicken with Mixed Vegetables	\$11.00	88	Mixed Vegetables & Spicy Garlic Sauce	8.50
22	Lamb with Spicy Garlic Sauce	12.00	54	Deep Fried Chicken with	11.00	89	Mixed Vegetables & Soft Noodles	8.50
23	Mongolian Lamb	12.00	55	Lemon Sauce (Boneless).....	11.00	90	Vegetarian Omelette	10.00
24	Fillet Steak Cantonese Style	12.00	56	Chicken with Chilli Sauce	11.00	91	Vegetarian Singapore Noodles	10.00
25	Black Pepper Steak	12.00	57	Curry Chicken	11.00	92	Deep Fried Tofu & Mixed Vegetables	10.00
26	Stir Fried King Prawns & Malaysian Sauce ..	14.60	58	Chicken with Satay Sauce	11.00	93	Deep Fried Tofu & Spicy Salt	10.00
27	Thai Green Curry with King Prawns	14.60	59	Honey Chicken	11.00	94	Vegetarian Fried Rice	Small 4.90
28	King Prawns & Chicken with Mixed Nuts	15.00	60	Chicken with Spicy Garlic Sauce	11.00		Vegetarian Fried Rice	Large 5.50
DUCK DISHES			BEEF DISHES			RICE		
29	Deep Fried Duck with Plum Sauce	\$14.50	61	Beef & Black Bean Sauce	\$10.50	95	Steamed Rice - Small \$ 1.80 Large \$ 2.50	
30	Duck with Garlic Sauce (Steamed or Fried) ..	14.50	62	Beef & Mixed Vegetables	10.50	96	Fried Rice - Small \$ 4.90 Large \$ 5.50	
31	Steamed Duck with Crab Meat Sauce	15.20	63	Beef & B.B.Q. Sauce	10.50	97	Special Fried Rice - Small \$ 5.50 Large \$ 6.00	
32	Combination Duck (Steamed or Fried)	15.50	64	Beef & Plum Sauce	10.50	M.S.G. IS NOT USED IN ANY OF OUR DISHES		
M.S.G. IS NOT USED IN ANY OF OUR DISHES			65	Beef & Chilli Plum Sauce	10.50	ALL PRICES INCLUDE G.S.T.		
			66	Curry Beef	10.50			
			67	Satay Beef	10.50			
			68	Beef with Almonds or Cashew Nuts	11.20			

Grand Ballroom Menu - New Year's Eve

Amuse Guiche

*A Trio of Tamarind Salmon with Balsamic and
Lime Oil, Garlic Crostons*

*Thyme Roasted Eye Fillet
with Red Onion Confit and Garlic Polenta Cake,
Porce Non Jus*

*Tranche of Blue Eye Cod with Asparagus Brulee
Saffron Vinaigrette*

The Softest "Grand Dessert 1997"

*Australian Boutique Cheese with Nut Confit,
Walnut Pinche*

Freshly Brewed Coffee New Year's Resolution

Including a fine selection of Australian Wines



Hotel Sofitel
MELBOURNE

Le Restaurant Menu - New Year's Eve

Amuse Bouche

Pressed Baby Leaf Tomato with Amuseuse Crayfish,
Truffle Vinaigrette

Cappuccino of Wild Mushrooms
Dusted with Morels

Raviole of Dover Scallops
with Croquants of Fennel and Gai Ling Dressing

Tranche of Bone Marrow
Stuffed with Camembert Garlic, Nutmeg Sprouts,
Cabernet Jus

or

Roasted Stalking of Pea
Braised with Calabash, Perfumed White Truffle Oil Jus

Mildew Ash Smoked Goat Cheese Carpaccio
of Caramelized Pine,
Preserved Lemon Bruschetta

Assemble of Valrhona Chocolate
with Mustards of Berries

Coffee and Fraises

Including our Sommelier's selection of fine Wines



MEMBERSHIP

Café La Menu - New Year's Eve

Amuse Bouche

Warm Tarragon Salmon Crostini
Served with Ferret Butter, Viola, Tomato Vinaigrette

Termine of Cyprian Lamb
Layered with Summer Vegetables, Celery Jus

Wild Mushroom Consommé
with Mushroom and Herb Dumplings

Olive Crusted Bismarck
with Corbis of Ferret and Sauce Verte

or

Pan Fried Crumbed Eye Fillet
with Lemon Beurre and Broad Bean Casserole

Timbale of Goat Cheese
with Balsamic Reduction and Fruit Chutney,
Walnut Brûlée

"1997 Chocolate Surprise"

Coffee and Cookies

(Beverage on consumption)



Hotel Sofitel
MELBOURNE

Le Restaurant Menu - Christmas Lunch

Amuse Guiche

Crisp of Quail
Crisped with Tangelo and Citrus Essence,
Pure of Southern Gold Potatoes

Saffron Infused Bread Sauce
with a Sauté of Potatoes and Lard Smoked Peppers

Tarte Tatin of Baked Apples
with Essence of Asparagus and Fennel, Citrus Vinaigrette

Roasted Fillet of Free Range Turkey
with Christmas Tort, Roasted Kipfler Potatoes, Rich Poultry Jus
or
Turquoise of Grilled Fillet of Beef
with Goose Liver and Morel Mushroom Terrine,
Truffle Reduction

Warm Le Restaurant Plum Pudding
Marinated Fruit Ice Cream Mille Feuille, Grand Marnier Juice
or
Napoleon of Valrhona Chocolate
with a Saffron Syrup and Oven Dried Peaches

Freshly Brewed Coffee and Favourites
(Beverage on consumption)



Café La Menu - Christmas Lunch

Amuse Bouche

Tortilla of Wild Mushrooms
with Shitake Essence and White Truffle Oil
or
Napoleon of Anecho and Potato Crusted King Prawn
with Arugula Pesto

Cappuccino of White Onion Soup Scented with Chervil

Traditional Roast Turkey
Fried Sage and Pear Stuffing, Light Cranberry Sauce
or
Osso Buco of Tarragon Salmon
Lightly Smoked with a Nage Vinaigrette
or
Scented Thyme Roasted Sirloin of Beef
with Crispy Noodle Cake and Celeriac Jus

Christmas Stollen Parfait
with Poppered Plums, Mascarpone Syrup
or
Traditional Christmas Pudding with Brandy Anglaise

Coffee with Christmas Cookies
(Beverage on consumption)



Hotel Sofitel
MELBOURNE

NOODLE / RICE NOODLE

1. Chicken Laksa \$5.50
2. Seafood Laksa \$5.50
3. Combination Long Soup \$5.50
4. Combination Chow Mein \$6.50
5. Beef Chow Mein \$8.50
6. Chicken Chow Mein \$5.50
7. King Prawn Chow Mein \$6.50
8. Seafood Chow Mein \$8.50
9. Stir Fried Rice Noodle
In Singapore Style \$5.50
10. Combination Short Soup \$5.50
11. BBQ Pork Short Soup \$5.50
12. Seafood Short Soup \$6.50
13. Fish Ball Noodle Soup
or Rice Noodle \$5.50
14. BBQ Pork Rice Noodle Soup \$5.50
15. Roast Duck Noodle Soup \$6.50
16. Beef Rice Noodle \$6.50
17. Vegetable Noodle Soup \$5.00

DESSERTS

1. Ice Cream with Flavouring \$2.80
2. Special Fried Ice Cream \$3.80
3. Fresh Strawberries with Ice Cream \$3.80
4. Banana Filler with Ice Cream \$4.20

NEW FAMILY PACK

Small Family Pack - A \$23.00

- Mini Spring Roll (4)
- Mongolian Lamb
- Sweet & Sour Pork
- Mixed Chinese Vegetable Delight
- Large Fried Rice

Small Family Pack - B \$23.00

- Mini Spring Roll (4)
- Boneless Lemon Chicken
- Satay Beef
- Mixed Chinese Vegetable Delight
- Large Fried Rice

Large Family Pack - A \$33.00

- Mini Spring Roll (6)
- Boneless Lemon Chicken
- Szechuan Combination
- Mixed Chinese Vegetable Delight
- Special Fried Rice

Large Family Pack - B \$33.00

- Mini Spring Roll (6)
- Mongolian Lamb
- Peking Pork Ribs
- Peking Shredded Beef
- Mixed Chinese Vegetable Delight
- Special Fried Rice



**Kings Cross
IMPERIAL GARDEN**

Chinese Restaurant

**Superb
Chinese Cuisine**

OPEN 7 DAYS
Lunch & Dinner
11.00am - 11.00pm

40 Darlinghurst Road
Kings Cross NSW 2011

Tel: (02) 358 3704

HOUSE SPECIALTIES

1. Sang Choy Bow	\$4.80
2. Peking Shredded Beef	\$8.90
3. Sizzling Chicken & Prawn	\$10.80
4. Mongolian Lamb	\$9.80
5. Peking Pork Ribs	\$9.80
6. Assorted Satay	\$9.80
7. Boneless Lemon Chicken	\$8.80
8. Salt & Pepper Prawn	\$10.80

ENTREE

1. Sang Choy Bow	\$4.80
2. King Prawn Cutlets	\$5.20
3. Banana Chicken (4)	\$4.30
4. Mix Entree (Spring Roll, Prawn Toast & Banana Chicken)	\$4.00
5. Dim Sims (4)	\$4.00
6. Spring Rolls (4)	\$4.00
7. Curry Puff (4)	\$4.00

SOUP

1. Short Soup	\$3.00
2. Chicken & Sweet Corn Soup	\$3.20
3. Hot & Sour Soup	\$3.80
4. Crab Meat & Sweet Corn Soup	\$3.80

MEATS

1. Imperial Steak	\$10.80
2. Satay Beef	\$8.80
3. Braised Beef with Cashew Nuts	\$8.80
4. Beef with Vegetables	\$8.80
5. Sweet & Sour Pork	\$7.80
6. Peking Pork Ribs	\$8.80
7. Fillet Lamb with Ginger & Shallots ..	\$8.80
8. Sizzling Steak	\$10.80
9. Mongolian Lamb	\$8.80

CHICKEN

1. Szechuan Chicken	\$8.80
2. Boneless Lemon Chicken	\$8.80
3. Deep Fried Crispy Skin Chicken	\$7.80
4. Satay Chicken	\$8.80
5. Braised Chicken with Cashew Nuts ..	\$8.80
6. Salt & Pepper Chicken	\$8.80

SEAFOOD

1. Deep Fried Fish Fillets with Corn Soup	\$9.80
2. Fried Spicy Calamari	\$7.80
3. Fish Fillets with Ginger & Shallots ..	\$9.80
4. King Prawns with Seasonal Vegetables	\$10.80
5. Honey Prawns	\$10.80
6. Szechuan Prawns	\$10.80
7. Garlic Prawns	\$10.80
8. Curry Prawns	\$9.80

**VEGETABLE /
VEGETARIAN DISHES**

1. Stir Fried Mixed Vegetables	\$5.80
2. Seasonal Vegetables with Oyster Sauce.....	\$6.80
3. Vegetables Delight	\$8.80

OMELETTES

1. Prawn Omelette	\$7.80
2. Chicken Omelette	\$8.80
3. Combination Omelette	\$7.80

RICE

1. Fried Rice	Small \$3.00 Large \$4.00
2. Steamed Rice (Per Person)	\$1.00
3. Curried Prawns & Rice	\$6.50
4. Curried Chicken & Rice	\$5.50
5. Szechuan Prawn Rice Curry	\$6.50
6. Satay Calamari Rice	\$5.50
7. Satay Beef Rice	\$5.50
8. Chicken Rice with Plum Sauce	\$5.50

Jan Bo
CHINESE RESTAURANT
LICENSED
&
B.Y.O.



40-44 Little Bourke St., Melbourne
Tel: (03) 9562 2884
Fax: (03) 9663 2802

BANQUET MENU FOR 8 PEOPLE ONWARDS		
MENU A	MENU B	MENU C
A (\$24 per Head)	B (\$27 per Head)	C (\$30 per Head)
ENTREE Sesame Prawns Spring Roll	ENTREE Deep Fried Scallop Roll Spring Roll	ENTREE Sesame Prawns Mixed Meat Skewer Satay
SOUP Chicken & Sweet Corn	SOUP Crab Meat & Sweet Corn	SOUP Won Ton Soup
MAIN COURSES Janbo Seafood Bird's Nest Beef in Satay Sauce Lemon Chicken Special Fried Rice	MAIN COURSES Peking Duck Janbo Seafood Bird's Nest Chen Chew Chicken Mandarin Pork Rib Special Fried Rice	MAIN COURSES San Choi Bow Stuffed Scallop with Vegetable Sizzling Calamari Veal in Honey Black pepper Sauce Special Fried Rice
DESSERT Fruit Salad & Ice Cream Coffee or Chinese Tea	DESSERT Banana Fritter & Ice Cream Coffee or Chinese Tea	DESSERT Deep Fried Ice Cream Coffee or Chinese Tea

BANQUET MENU FOR 8 PEOPLE ONWARDS

MENU D

D (\$36 per Head)

ENTREE

Deep Fried Scallop Rolls
Sai Choi Bow

SOUP

Combination Duck Soup

MAIN COURSE

Mud Crab With Ginger &
Spring Onion
Treasures of the
Palace Style Prawn
Hundred Flower Chicken
Cantonese Fillet Steak
Special Fried Rice

DESSERT

Fresh Fruit Platter
Coffee or Chinese Tea

MENU E

E (\$40 per Head)

ENTREE

Stuffed Prawn with Bacon
B.B.Q. Quail in Port Wine

SOUP

Shark Fin & Crab Meat

MAIN COURSES

Mud Crab &
Black Bean Sauce
Deep Fried Duck With Taro
Seafood Corn In Clay Pot
Veal in Honey
Black Pepper Sauce
Special Fried Rice

DESSERT

Fresh Fruit Platter
Coffee or Chinese Tea

MENU F

F (\$48 per Head)

ENTREE

Stuffed Crab Claw
Minced Pork in Lettuce Cup

SOUP

Shark Fin & Crab Meat

MAIN COURSES

Peking Duck
Lobster with Ginger &
Spring Onion
Hundred Flower Chicken
Cantonese Fillet Steak
with Snow Pea
Special Fried Rice

DESSERT

Toffee Banana or Apple
Coffee or Chinese Tea



- Specialising in Cantonese Gourmet Cooking.
- Yum Cha Daily (Lunch time).
- Birthdays, wedding & All special Occasions catered for.
- Open 7 days a week.
- Take-away Section for Roast Meat, Australian & Chinese cakes.
- All major credit cards accepted.
- Private function areas are available.

102.	Plain Chop Suey	\$4.80
103.	Steak Chop Suey	\$6.20
104.	B-B-Q Pork Chop Suey	\$6.80
105.	Shrimp Chop Suey	\$6.80
106.	Chicken Chop Suey	\$6.80
107.	Combination Chop Suey	\$7.80
108.	Braised Prawn Chop Suey	\$8.00

109.	Sate Steak	\$6.80
110.	Sate Chicken	\$7.20
111.	Sate Pork	\$6.80
112.	Sate Combination	\$7.00
113.	Sate Prawns	\$9.80
114.	Sate Seafood	\$10.80
115.	Sambal Steak	\$6.80
116.	Sambal Pork	\$6.80
117.	Sambal Chicken	\$7.20
118.	Sambal Combination	\$7.80
119.	Sambal Prawns	\$9.80
120.	Sambal Seafood	\$10.80

121.	Steak Long or Short or Rice Noodle Soup ..	\$5.20
122.	Chicken Long or Short or Rice Noodle Soup ..	\$6.80
123.	B-B-Q Pork Long or Short or Rice Noodle Soup	\$5.20
124.	Sliced Pork Long or Short or Rice Noodle Soup	\$6.20
125.	Combination Long or Short or Rice Noodle Soup	\$8.80
126.	Prawns Long or Short or Rice Noodle Soup ..	\$8.80

(SOFT, CRISPY OR CANTONESE STYLE)

127.	Steak Chow Mein or Chow Mei Fun	\$6.
128.	Chicken Chow Mein or Chow Mei Fun	\$6.

- | | | | |
|------|---|---------|--------|
| 129. | Sliced Pork Chow Mein or Chow Mei Fun | .. | \$6.20 |
| 130. | B-B-Q Pork Chow Mein or Chow Mei Fun | .. | \$6.20 |
| 131. | Combination Chow Mein or Chow Mei Fun | .. | \$6.80 |
| 132. | Breasted Prawns Chow Mein or Chow Mei Fun | .. | \$8.80 |
| 133. | Singapore Noodle | | \$6.80 |

134.	Scallops with Black Bean Sauce	\$12.
135.	Scallops with Special Hot Sauce	\$12.
136.	Scallops with Ginger & Garlic	\$12.
137.	Scallops with Vegetables	\$11.
138.	Garlic Scallops	\$12.
139.	Combination Seafood	\$10.
140.	Abalone & Combination Seafood	\$20.

141.	Braised Pork with Hot Chili	\$6.89
142.	Braised Chicken with Hot Chili	\$7.22
143.	Braised Steak with Hot Chili	\$8.26
144.	Braised Prawns with Hot Chili	\$9.81
145.	Braised Chicken with Special Hot Sauce	\$7.22
146.	Braised Steak with Special Hot Sauce	\$8.26
147.	Braised Prawns with Special Hot Sauce	\$9.81
148.	Braised Steak with Green Pepper	\$6.89
149.	Grand Bean Curd	\$7.87
150.	Fried Bean Curd & Prawns with Hot Chili	\$9.81
151.	Fried Bean Curd & Steak with Hot Chili	\$8.26
152.	Fried Bean Curd & Pork with Hot Chili	\$7.87
153.	Fried Bean Curd & Chicken with Hot Chili	\$7.87
154.	Fried Bean Curd & Pork with Hot Chili	\$7.87

MARCH 1991

In celebration of 15th Anniversary of this restaurant, The Management offers:—

- A. Free Dessert for Dine-In Patronage with spending over \$15.00 per person.
- B. Free Bag of Prawn Chips for every Take-Away order over \$15.00.

OFFER VALID FROM 1/3-15/3, 1991

FREE HOME DELIVERY
for local area with every order over \$15.00
(Kings Cross, Elizabeth Bay, Potts Point &
Roslyn Garden.)

SET BANQUET FROM \$14, \$16, & \$18
(OR MORE)
PER HEAD OR YOUR OWN CHOICE.



ハズットホテル KINGS GATE HYATT HOTEL

OPEN 7 DAYS A WEEK
Monday to Saturday: Lunch 12 noon - 3.00 p.
Dinner 5.00 p.m. - 11.30 p.m.
Sunday: Lunch 12 noon - 3.00 p.m.

18 HUGHES STREET, POTTS POINT
(OPPOSITE WAYSIDE CHAPEL, KINGS CROSS)
TELEPHONE: 358-4412

TAKE AWAY MENU

HORS D'OEUVRES

1.	Mini Spring Rolls (Three Pieces)	\$2.60
2.	Dim Sims (Three Pieces)	\$2.40
3.	Prawn Cocktail	\$4.20
4.	Prawn Cutlers (Three Pieces)	\$4.80

SOUP

5.	Long Soup	\$1.80
6.	Shan Soup	\$2.00
7.	Sweet Corn & Chicken Soup	\$2.80
8.	Chicken & Mushroom Soup	\$2.80
9.	Combination Bean Curd Soup	\$2.80
10.	Combination Soup	\$2.80
11.	Sweet Corn & Crab Meat Soup	\$3.80
12.	Hot & Sour Soup	\$2.80

SWEET & SOUR DISHES

13.	Sweet & Sour Pork	\$6.20
14.	Sweet & Sour Steak	\$8.80
15.	Sweet & Sour Pork Chop	\$7.80
16.	Sweet & Sour Chicken Fillet	\$7.20
17.	Sweet & Sour Prawns	\$9.80
18.	Sweet & Sour Fillet Steak	\$8.80
19.	Sweet & Sour Combination	\$7.80

RICE DISHES

(WITH FRIED RICE 60c EXTRA)

20.	Combination Steamed Rice	\$6.80
21.	Braised Steak, Vegetable & Rice	\$8.20
22.	Braised Steak Black Bean Sauce & Rice	\$8.20
23.	B-B-Q Pork, Vegetable & Rice	\$6.20
24.	Sweet & Sour Pork & Rice	\$5.20
25.	Braised Chicken, Vegetable & Rice	\$6.80
26.	Braised Prawns, Vegetable & Rice	\$6.80
27.	Curried Steak, Vegetable & Rice	\$6.20
28.	Curried Chicken, Vegetable & Rice	\$6.80
29.	Curried Prawns, Vegetable & Rice	\$8.80
30.	Special Fried Rice	..	Large \$3.80	Small \$3.20
31.	Fried Rice	..	Large \$2.80	Small \$2.40
32.	Boiled Rice	..	Large \$1.20	Small \$1.00

VEGETARIAN DISHES

33.	Chinese Broccoli with Oyster Sauce	\$5.80
34.	Chinese Mushroom & Mixed Vegetables	\$5.80
35.	Mixed Vegetables	\$4.80
36.	Fried Bean Curd and Vegetables	\$5.80
37.	Fried Bean Curd and Chinese Mushroom	\$6.80

SPECIAL

VIETNAMESE DISHES

38.	Vietnamese Spring Rolls (Three Pieces)	\$2.60
39.	Bun Bo (Steak with Rice Noodle & Bean Shoots)	\$6.80
40.	Bun Heu (Pork with Rice Noodle & Bean Shoots)	\$6.80
41.	Bun Thin Nuong (B-B-Q Pork with Rice Noodle & Bean Shoots)	\$6.80
42.	Bun Ga (Chicken with Rice Noodle & Bean Shoots)	\$6.80
43.	Bun Tom Nuong (Prawns with Rice Noodle & Bean Shoots)	\$6.80
44.	Honey Steak	\$5.80
45.	Honey Chicken	\$7.20
46.	Honey Duck	\$7.80
47.	Honey Prawns	\$8.80

STEAK & LAMB DISHES

48.	Braised Steak with Vegetables or Onions	\$6.20
49.	Braised Steak with Curry Sauce	\$6.80
50.	Braised Steak with Black Bean Sauce	\$6.80
51.	Braised Steak with Cubrow Nuts or Almonds	\$6.80
52.	Garlic Steak or B-B-Q Sauce Steak	\$6.80
53.	Braised Steak with Pineapple	\$6.80
54.	Braised Steak with Oyster Sauce	\$6.80
55.	Chili Steak	\$6.80
56.	Fillet Steak Chinese Style	\$8.80
57.	Mongolian Lamb	\$7.80

CHICKEN DISHES

58.	Chicken Fillet with Vegetables	\$6.80
59.	Chicken Fillet with Pineapple or Plum Sauce	\$7.20
60.	Chilli Chicken	\$7.20
61.	Henry or Lanes Chicken (Boneless)	\$7.20
62.	Chicken Fillet with Mushrooms	\$7.20
63.	Chicken Fillet with Cubrow Nuts or Almonds	\$7.20
64.	Chicken Fillet with Black Bean Sauce or Curry Sauce	\$7.20
65.	Garlic Chicken or B-B-Q Sauce Chicken	\$7.20
66.	Chicken with Special Hot Hot Stir Sauce	\$7.20
67.	Honey Chicken	\$7.20

PORK DISHES

68.	B-B-Q Pork with Onions	\$6.80
69.	B-B-Q Pork with Vegetables	\$6.80
70.	Braised Pork with Vegetables	\$6.80
71.	Braised Pork with Ginger & Garlic Sauce	\$6.80
72.	Braised Pork with Plum Sauce	\$6.80
73.	Garlic Pork	\$6.80
74.	B-B-Q Pork with Fried Bean Curd	\$7.80
75.	B-B-Q Pork (No Onions)	\$7.80
76.	Pork Chops with Black Bean Sauce	\$7.80
77.	Pork Chops with B-B-Q Sauce	\$7.80
78.	Pork Chops in Peeking Style	\$7.80

PRAWN DISHES

79.	Braised Prawns with Vegetables	\$6.80
80.	Braised Prawns with B-B-Q Sauce	\$8.80
81.	Braised Prawns with Cubrow Nuts or Almonds	\$8.80
82.	Braised Prawns with Black Bean Sauce	\$8.80
83.	Garlic Prawns or Honey Prawns	\$8.80
84.	Braised Prawns with Curry Sauce	\$8.80
85.	Braised Prawns with Oyster Sauce	\$9.80
86.	Braised Prawns with Hot Chilli	\$8.80
87.	Fried Prawns in Batter with Sweet & Sour Sauce	\$9.80

DUCK DISHES

88.	Duck & Vegetables	\$7.80
89.	Chinese Roast Duck (Half)	\$8.80
90.	Combination Duck	\$7.80
91.	Sweet & Sour Duck	\$7.80
92.	Pineapple Duck	\$7.80

OMELETTE DISHES

93.	Plain Omelette	\$4.80
94.	Steak Omelette	\$6.20
95.	B-B-Q Pork Omelette	\$6.20
96.	Chicken Omelette	\$6.80
97.	Shrimp Omelette	\$6.80
98.	Mushroom Omelette	\$5.80
99.	Combination Omelette	\$6.80
100.	Crab Meat Omelette	\$8.80
101.	Prawn Omelette	\$8.80

VIETNAMESE MENU

ENTREES:

82. SPRING ROLLS (Cha Gio) (4 rolls)..... 4.50
Spring rolls with pork, mushrooms, vegetables and spices.
83. STUFFED KING PRAWN (Tom Dao Thui)..... 4.50
King prawns stuffed with meat and spices.
84. STUFFED CHICKEN WING (Canh Ga Dan Thui)..... 4.50
Boneless chicken wing stuffed with pork.
85. DIN SIM (Din Mu)..... 4.50
Steamed or fried din sim.

SOUPS:

86. CHICKEN SOUP (Dua Bao Nho Ga)..... 4.90
Chicken and sweet corn soup.
87. SOUR SOUP (Canh Chua - Fish or Prawns)..... 4.90
Thickened soup with pineapple, celery and bean sprouts.

CHICKEN:

88. CRISPY CHICKEN (Ga Quay Dan)..... 6.50
Crispy roasted chicken with garlic.
89. CHICKEN WITH LEMON (Ga Quay Chanh)..... 7.50
Honey mustard chicken with lemon.
90. CHICKEN WITH LEMON GRASS AND CHILLI (Ga Xao Xa Oi)..... 6.90
Chicken braised with lemon grass and chilli.
91. CHICKEN WITH VEGETABLES (Ga Xao Cai)..... 6.90
Chicken braised with fresh green vegetables.
92. CURRY CHICKEN WITH COCONUT CREAM (Ga Xao Lanh)..... 6.50
Chicken braised with curry and coconut cream.
93. CHICKEN WITH CASHEW NUTS (Ga Xao Hai Dai)..... 6.90
Chicken and cashew nuts.

PORK:

94. PORK WITH LEMON GRASS (Heo Xa Oi)..... 6.50
Lemon grass and chilies pork.
95. PORK WITH VEGETABLES (Heo Xao Cai)..... 6.50
Stir fried pork with vegetables.
96. PORK WITH MUSHROOMS (Heo Xao Nam)..... 6.50
Tender pork with mushrooms.
97. PORK WITH BLACK BEANS (Heo Xao Tung Hei)..... 6.50
Pork with black beans and chillies.
98. SWEET AND SOUR PORK (Heo Chua Ngau)..... 6.50
Sweet and sour pork.
99. PORK IN GARLIC (Heo Kho Tinh)..... 6.50
Pork in garlic with pepper.

BEEF:

100. BEEF IN BUTTER AND GARLIC (Bo Lac Lac)..... 6.50
Well marinated beef fried in butter and garlic.
101. BEEF AND PINEAPPLE (Bo Xao Thom)..... 6.50
Stir fried beef and pineapple.
102. BEEF CURRY WITH COCONUT CREAM (Bo Xao Lanh)..... 6.50
Beef braised with curry and coconut cream.
103. BEEF WITH LEMON GRASS (Bo Xao Xa Oi)..... 6.50
Braised beef with lemon grass and chillies.
104. BEEF WITH VEGETABLES (Bo Xao Cai)..... 6.50
Braised beef with fresh green vegetables.

SEAFOOD:

105. STEAMBOAT (Speciality Steam Boat)..... 12.50
(Per Head, Min. 2 Persons)
Seafood, chicken, pork, beef and vegetables.
106. HONEY PRAWN (Tom Chien Mai Ong)..... 12.90
Honey sting prawns.
107. PRAWN WITH GARLIC (Tom Xao Tol)..... 11.90
King prawns with garlic.
108. PRAWN WITH VEGETABLES (Tom Xao Cai)..... 11.90
King prawns braised with vegetables.
109. SEAFOOD COMBINATION WITH VEGETABLES (Pho Xao Xao)..... 12.90
Seafood combination prawns, scallops, squid and vegetables.
110. PRAWN CURRY (Tom Xao Lang)..... 11.90
Curry prawns with coconut cream.
111. SWEET AND SOUR CALAMARI (Phuc Xao Ngot)..... 10.50
Calamari in sweet and sour sauce.
112. CALAMARI WITH GINGER (Phuc Xao Gung)..... 10.50
Squid with shallot and ginger.
113. CALAMARI WITH BLACK BEANS (Phuc Xao Tung Hei)..... 12.50
Stir fried calamari with black beans.
114. SCALLOPS WITH VEGETABLES (Scallops Xao Cai)..... 11.90
Scallops braised with mixed vegetables.

NOODLES:

115. PRAWN NOODLES (Mi Xao Tom)..... 11.70
King prawns fried noodles.
116. SEAFOOD NOODLES (Mi Xao Hai San)..... 11.90
Combination seafood fried noodles.
117. CHICKEN NOODLES (Mi Xao Ga)..... 8.90
Chicken fried noodles.

VEGETARIAN:

118. FRIED MIXED VEGETABLES (Rau Xao Chay)..... 7.50
Stir fried vegetables.
119. VEGETABLE NOODLES (Mi Xao Rau)..... 7.50
Noodles fried with vegetables.
120. BEAN CURRY WITH TOMATO SAUCE (Rau Ho Chien)..... 7.50
Fried bean curd with tomato sauce.

RICE:

121. FRIED RICE (Com Chien)..... 6.50
Vietnam style fried rice.
122. STEAM RICE (Com Truong)..... 1.50
Steamed white rice.

BANQUET MENU
(FOR 5 OR MORE PERSONS)

BANQUET FOR \$18.00 PER HEAD

ENTREE

PAPADAM OR PRAWN CRACKER
DIN SIM
SPRING ROLLS
FISH CAKE
PIE TEE

MAIN COURSES

THAI CHICKEN WITH BASIL
PORK SATAY
SOTONG GORENG CHILLI
FRIED MIXED VEGETABLES
STEAMED RICE
TEA OR COFFEE

BANQUET FOR \$20.00 PER HEAD

ENTREE

PAPADAM OR PRAWN CRACKER
CURRY PUFF
SPRING ROLLS
SATAY ON SKEWERS
BONELESS CHICKEN WING

MAIN COURSES

CHICKEN WITH GINGER
BEEF WITH LEMON GRASS & CHILLI
PORK WITH BASIL
STEAMED OR FRIED PIECES OF FISH WITH SWEET & SOUR
STIR FRIED VEGETABLES GINGER
STEAMED RICE
TEA OR COFFEE

BANQUET FOR \$25.00 PER HEAD

ENTREE

PAPADAM OR PRAWN CRACKER
STUFFED KING PRAWN
CURRY PUFFS
SATAY ON SKEWERS
MEE GAOB
FISH CAKE

MAIN COURSES

STEAMED WHOLE FISH WITH SPECIAL SAUCE
CHICKEN IN GREEN CURRY
BEEF WITH OYSTER SAUCE
MIXED VEGETABLES IN SWEET & SOUR SAUCE
THAI MIXED SEAFOOD WITH BASIL
STEAMED RICE
TEA OR COFFEE
SWEET

LAN QUI

Pho, Vietnamese, Malaysian

Restaurant

Thai
Vietnamese
and
Malaysian
Restaurant

233 OXFORD STREET
DARLINGHURST 2010

TAKE AWAY SERVICE

TRADING HOURS
7 NIGHTS A WEEK: 5:30 p.m. - 11 p.m.

360 6567

We are proud to say that our cooking
is free of MSG and minimum oil is used

THAI MENU	
ENTREES:	
1. FISH CAKES (Terd Mueh).....	4.50
Dress beef fillet cubes mixed with herbs and chili paste	
2. THAI SATAY (Satay Gai, Nueh).....	4.50
Grilled marinated chicken or beef with peanut and coconut sauce	
3. CURRY PUFF.....	4.50
Ground beef, potato, peas and onion with curry powder	
4. CRISPY NOODLES (Mee Gueh).....	4.50
Curry noodles, chicken with sweet and sour sauce	
SOUPS:	
5. PRAWN SOUP (Tom Yam Goong).....	4.00
Prawn in hot sour soup	
6. THAI SEAFOOD SOUP (Pho Tak).....	4.00
Seafood combination in hot sour soup	
7. THAI CHICKEN SOUP (Tom-Kei Gai).....	4.00
Chicken in coconut milk hot and sour soup	
CHICKEN:	
8. CHICKEN IN THICK CURRY (Panang Gai).....	5.50
Chicken tossed in a thick curry paste with coconut milk	
9. CHICKEN IN RED CURRY (Gang Dang Gai).....	5.90
Chicken in coconut milk and red curry paste	
10. CHICKEN IN GREEN CURRY (Gang Kaeu Wam Gai).....	5.90
Chicken in coconut milk and green curry paste	
11. THAI CHICKEN IN OYSTER SAUCE (Poi Nueh Monhey Gai).....	5.90
Sauteed chicken in oyster sauce	
12. THAI CHICKEN GINGER (Poi Nueh Monhey Gai).....	5.90
Sauteed chicken with fresh ginger	
13. THAI CHICKEN WITH BASIL (Poi Nueh Monhey Gai).....	5.90
Sauteed chicken with fresh chili and basil	
14. THAI CHICKEN CASHIEW NUTS (Poi Nueh Monhey Gai).....	5.90
Sauteed chicken with fresh chili and cashew nuts	
15. THAI CHICKEN IN SWEET AND SOUR SAUCE (Poi Nueh Monhey Gai).....	5.90
Chicken in sweet and sour sauce	
BEEF:	
16. BEEF IN THICK CURRY (Panang Nueh).....	5.50
Beef in thick curry paste with coconut milk	
17. BEEF IN RED CURRY (Gang Dang Nueh).....	5.50
Beef in coconut milk and red curry paste	
18. BEEF IN GREEN CURRY (Gang Kaeu Wam Nueh).....	5.50
Beef in coconut milk and green curry paste	
19. THAI BEEF IN OYSTER SAUCE (Poi Nueh Monhey Nueh).....	5.50
Sauteed beef in oyster sauce	
20. THAI BEEF GINGER (Poi Nueh Monhey Nueh).....	5.50
Sauteed beef with fresh ginger	
21. THAI BEEF WITH BASIL (Poi Nueh Monhey Nueh).....	5.50
Sauteed beef with fresh chili and basil	
22. BEEF SALAD (Yam Nueh).....	5.50
Char-grilled beef steak, chili and sour sauce with garden fresh salad	
PORK:	
23. PORK IN THICK CURRY (Panang Monh).....	5.50
Pork in a thick curry paste with coconut milk	
24. PORK IN RED CURRY (Gang Dang Monh).....	5.50
Pork in coconut milk and red curry paste	
25. PORK IN GREEN CURRY (Gang Kaeu Wam Monh).....	5.50
Pork in coconut milk and green curry paste	
26. THAI PORK IN OYSTER SAUCE (Poi Nueh Monhey Monh).....	5.50
Sauteed pork in oyster sauce	
27. THAI PORK GINGER (Poi Nueh Monhey Monh).....	5.50
Sauteed pork with fresh ginger	
28. THAI PORK WITH BASIL (Poi Nueh Monhey Monh).....	5.50
Sauteed pork with fresh chili and basil	
29. THAI SWEET AND SOUR PORK (Poi Nueh Monhey Monh).....	5.50
Pork in sweet and sour sauce	
SEAFOOD:	
FISH UP THE DAY	
30. THAI STEAM OR DEEP FRIED FISH (Pla Laed Khueh).....	Rate per
Whole fish, steamed or deep fried with shallots, ginger, mushrooms and chili in yellow bean sauce	
31. THAI SWEET AND SOUR FISH (Pla Laed Phing).....	Rate per
Whole fish deep fried with sweet and sour chili sauce	
32. PRAWN IN GREEN CURRY (Gang Kaeu Wam Goong).....	5.50
Prawn in coconut milk and green curry paste	
33. THAI PRAWN WITH BASIL (Poi Nueh Monhey Goong).....	5.50
Sauteed prawn with fresh chili and basil	
34. THAI SEAFOOD WITH BASIL (Poi Nueh Monhey Talap).....	5.90
Mixed seafood with fresh chili and basil	
35. THAI SWEET AND SOUR PRAWN (Poi Nueh Monhey Goong).....	5.90
Prawn in sweet and sour sauce	
36. THAI SWEET AND SOUR MIXED SEAFOOD (Poi Nueh Monhey Talap).....	5.90
Mixed seafood in sweet and sour sauce	
37. THAI PRAWN WITH GARLIC AND PEPPER (Gang Kaeu Wam Goong).....	5.90
King Prawns in garlic and black pepper sauce	
38. THAI MIXED SEAFOOD WITH GARLIC AND PEPPER (Gang Kaeu Wam Goong).....	5.90
Mixed seafood in garlic and black pepper sauce	
39. PRAWN SALAD (Gang Kaeu Wam Goong).....	5.90
Char-grilled prawn in chili and sour sauce with garden fresh salad	
VEGETABLES:	
40. VEGETABLES IN THICK CURRY (Panang Pakh).....	5.50
Vegetables in a thick curry paste with coconut milk	
41. VEGETABLES IN RED CURRY (Gang Dang Pakh).....	5.50
Vegetables in coconut milk and red curry paste	
42. VEGETABLES IN GREEN CURRY (Gang Kaeu Wam Pakh).....	5.50
Vegetables in coconut milk and green curry paste	
43. THAI VEGETABLES WITH OYSTER SAUCE (Poi Nueh Monhey Pakh).....	5.50
Sauteed vegetables in oyster sauce	
44. THAI VEGETABLES WITH GINGER (Poi Nueh Monhey Pakh).....	5.50
Sauteed vegetables with fresh ginger	
45. THAI VEGETABLES WITH BASIL (Poi Nueh Monhey Pakh).....	5.50
Sauteed vegetables with fresh chili	
46. THAI VEGETABLES WITH CASHIEW NUTS (Poi Nueh Monhey Pakh).....	5.50
Sauteed vegetables with sweet dry chili and cashew nuts	
47. THAI VEGETABLES IN SWEET AND SOUR SAUCE (Poi Nueh Monhey Pakh).....	5.50
Vegetables in sweet and sour sauce	
RICE:	
48. STEAMED RICE (Kao Sung).....	1.50
For Prawn	
49. THAI FRIED RICE (Kao Pad).....	6.50
With chicken, beef, pork or prawns	
MALAYSIAN MENU	
ENTREES:	
50. PAPADAM.....	1.50
51. BEEF SATAY (Satay Daging).....	4.50
Beef satay on skewers with peanut sauce (5 skewers)	
52. CHICKEN SATAY (Satay Ayam).....	4.50
Chicken satay on skewers with peanut sauce (5 skewers)	
53. STUFFED BEAN CURD (Tauhu Sambal).....	4.50
Stuffed bean curd with vegetables served with peanut sauce	
54. FIE TEE.....	4.50
Thin pastry cups filling with minced meat and vegetables	
CHICKEN:	
55. CHICKEN CURRY (Kari Ayam).....	5.50
Traditional chicken curry cooked with coconut cream	
56. CHICKEN SATAY (Satay Ayam).....	5.50
Chicken satay with peanut sauce and coconut cream	
57. SAMBAL CHICKEN (Sambal Ayam).....	5.50
Chicken fried with dry red chili	
58. CHICKEN WITH BLACK BEANS (Ayam Tempura).....	5.50
Chicken fried with black beans and chili	
59. INCHE KABIN.....	5.50
Deep fried chicken pieces, marinated in spices	
BEEF:	
60. BEEF RENDANG (Daging Rendang).....	5.50
Hot and spicy beef rendang	
61. DAGING GINGER (Daging Gering Halia).....	5.50
Beef beef with ginger	
62. BEEF SATAY (Satay Daging).....	5.50
Beef satay with peanut sauce	
PORK:	
63. PORK SATAY (Satay Babu).....	5.50
Pork satay with peanut sauce and coconut cream	
64. PORK GORENG CHILI (Babi Goreng Chili).....	5.50
Fried pork with black beans, chili and lemon grass	
65. PORK SAMBAL CHILI (Sambal Babi).....	5.50
Pork fried with dry red chili	
CALAMARI:	
66. CALAMARI SAMBAL (Sambal Sotong).....	5.50
Calamari fried with dry red chili	
67. SWEET AND SOUR SOTONG (Sotong Masam Dan Manis).....	5.50
Calamari fried with sweet and sour sauce	
68. SOTONG GORENG CHILI.....	5.50
Calamari fried with black bean, chili and lemon grass	
PRAWN:	
69. PRAWN SATAY (Satay Udang).....	5.50
Prawn satay with peanut sauce and coconut cream	
70. SAMBAL PRAWN (Sambal Udang).....	5.50
Fried prawn with dry red chili	
71. UDANG GORENG CHILI.....	5.50
Fried prawn with black bean, chili and lemon grass	
72. SWEET AND SOUR UDANG (Udang Masam Dan Manis).....	5.50
Fried prawn with sweet and sour sauce	
73. FRIED UDANG (Udang Goreng Ayam Masam).....	5.50
Fried prawn with tamarind sauce served with cucumber	
FISH:	
74. SWEET AND SOUR IKAN (Ikan Masam Dan Manis).....	12.00
Deep fried sliced fish with sweet and sour sauce	
75. FISH SAMBAL (Ikan Sambal).....	12.00
Deep fried sliced fish with dry red chili	
NOODLES:	
76. MEE GORENG.....	5.50
Fried noodles, hot and spicy	
77. HOKKIEN CHIAH MEE.....	5.50
Noodle dish with beef and fish cake with soy sauce	
78. CHIA KHAY TIOW.....	5.50
Fried rice sticks with meat and bean sprouts	
79. LAKSA (Lemak Melayu).....	5.50
Prawn laksa with chicken laksa	
VEGETABLES:	
80. GADO-GADO.....	5.50
Fried pork with black bean, chili and lemon grass	
81. NASI GORENG.....	5.50
Mildly hot fried rice	

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All Prices Are GST Inclusive

\$30.00 PER PERSON
MINIMUM 6 PERSONS

Mixed Entree
Chicken & Sweet Corn Soup

King Prawns with Vegetable
Sotay Beef

Mongolian Lamb
Deep Fried Spicy Spare Ribs

Crispy Skin Chicken
Fried Rice

Ice Cream
Chinese Tea or Coffee

\$35.00 PER PERSON
MINIMUM 6 PERSONS

Mini Chicken Roll
Crab Meat & Sweet Corn Soup

Deep Fried King Prawns
Fillet of Rock Cod with Green Vegetables

Beef Fillet Szechwan Style
Peking Spare Ribs

Marigold Roast Chicken Supreme
Fried Rice

Lychee Ice Cream
Chinese Tea or Coffee

\$45.00 PER PERSON
MINIMUM 6 PERSONS

Steamed Scallop with XO Chilli Sauce
Hot & Sour Soup

Peking Duck
Sang Choy Bow

King Prawns in Chilli Sauce
Diced Fillet Steak with Black Pepper Sauce

Chicken Fillets in Special Sauce
Pork Ribs in Plum Sauce

Fried Rice with Prawns
Bombe Alaska

Chinese Tea or Coffee

\$60.00 PER PERSON
MINIMUM 8 PERSONS

Stuffed Crab Claw
Combination Soup

Lobster with Ginger & Shallots
Scallops in Bird's Nest

Spray Fish Fillet
Chilli Steak

Chicken Fillets in Special Sauce
Seasonal Vegetable with Mushrooms

Seafood Fried Rice in Pineapple
Mango Pudding

Chinese Tea or Coffee

VEGETABLES

Plum Fried Seasonal Vegetables
Plum Fried Little Cabbage
Seasonal Vegetables with Oyster Sauce
Plum Fried Combination Chinese Vegetables
Chinese Cabbage with Cream Sauce
Two Kinds Vegetables in Cream Sauce
Two Kinds Vegetables in Chicken Sauce
Hot and Sour Chinese Cabbage
Chinese Cabbage with Dry Prawns, Shrimps, Rice Noodle
and Shredded Pork

BEAN CURD

Bean Curd with Combination Meat in Hot Pot
Pekingese House Made Bean Curd
Bean Curd with Pekingese Chili Sauce
Grandma's Bean Curd Hot Pot
Deep Fried Bean Curd with Oyster Sauce
Shredded Pork and Mushrooms on Top of Bean Curd
Deep Fried Bean Curd with Salt and Pepper

RICE NOODLES

Singapore Rice Noodles
Fried Rice
Beef Meat and Fried Rice (one size)
Boiled Rice (one size)
Shredded Pork with Rice Noodles in Pekingese Chili

PEKINGESE NOODLES

Shanghai Fried Noodles
Prawns, Scallops and Squids with Shanghai Noodles
Shredded Beef, Capricorn with Shanghai Noodles
Shredded Pork, Pickled Cabbage with Shanghai Noodles
Shredded Pork, Pickered Vegetable with Shanghai Noodles
Prawns, Scallops, Squids with Pekingese Noodles in Soup
Shanghai Noodles in Soup
Shred Lamb with Pekingese Noodle in Soup
Shredded Pork, Pickled Cabbage, Pekingese Noodles in Soup
Shredded Pork, Pickered Vegetable, Pekingese Noodles in Soup
Deep Fried Spicy Noodle, Pekingese Noodles in Soup
Tao Lu Pekingese Noodles
Chicken Lo Pekingese Noodles
Minced Meat with Pekingese Noodles
Prawns, Scallops, Squids with Pekingese Noodles
Shredded Pork, Capricorn with Pekingese Noodles
Shredded Pork, Raw Lion Vegetable with Pekingese Noodles
Shredded Hen, Chicken, Carrot with Pekingese Noodle, cold
Shredded Chicken, Vegetables with Pekingese White Noodles
in Creamy Soup
Shredded Vegetables with Pekingese White Noodles in Soup
Duo Duo Pekingese White Noodles in Soup (spicy)

PEKINGESE DIM SIMS

Steamed Silver Thread Roll Bread
Fried Silver Thread Roll Bread
Baked Silver Thread Roll Bread
Pekingese Meat Bun
Shallots Pancake
Pancake (Peking style)
Shantung Bun
Kow Chey Bun
Original Tam, Yau Meat Bun
Vegetables Dumplings
Deep Fried Meat Dumplings
Steamed Meat Dumplings
Steamed Minced Prawns, Scallops Dumplings
Steamed Minced Beef Dumplings
Steamed Minced Kow Chey Dumplings
Pan Fried Meat Dumplings
Pan Fried Minced Prawn, Scallops Dumpling
Pan Fried Minced Beef Dumplings
Pan Fried Minced Kow Chey Dumplings
Boiled Meat Dumplings with Egg Flower Soup
Boiled Minced Prawns, Scallops Dumplings with Soup
Boiled Minced Beef Dumplings with Soup
Boiled Minced Kow Chey Dumplings with Soup
Pan Fried Meat Bun
Pan Fried Minced Prawns, Scallops Meat Bun
Pan Fried Minced Beef Meat Bun
Pan Fried Minced Kow Chey Meat Bun
Sesame Rolls (at least 3)
Pan Fried Kow Chey Bun



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ENTREE

Momand's Terrier
Shells Pancakes (2 pieces)
Peking Fried Egg Rolls
Spring Roll (4 pieces)
Sung Clay Bow (4 pieces)
King Prawn Cakes (4 pieces)
Mixed Entrees (for 2 persons)

COLD CUTS

Jelly Fish and Shredded Chicken
Jelly Fish and Shredded Roast Duck
Sliced Lean Pork with Chilli and Soy Sauce
Shredded Chicken with Chilli and Soy Sauce
Jelly Fish
Duck and Chicken
Pekingese Ham
Black Goose (traditional dish)
Smoked Fish (Chinese style)
Spiced Beef
Duck Web with Chilli
Duck Web with Cakes
Cucumbers with Chilli
Peking Pickled Cabbage

SOUP

Hot and Sour Soup
Wonton Chicken Soup
Noodle Soup (long soup)
Chicken and Sweet Corn Soup
Crab Meat and Sweet Corn Soup
Combination Bean Curd Soup
Canton Beef and Egg Flower Soup
Shark Fin and Chicken Soup
Shark Fin and Crab Meat Soup
Fried Bean Curd and Bean Noodles Soup
Wonton Peking style
Chicken Cabbage in Casserole
Bean Curd in Casserole

DUCK

Peking Duck (2 courses)
Five Spices Crispy Duck
Roast Duck

CHICKEN

Shanghai Prime Chicken Szechuan Style
Sautéed Chicken in Chilli Sauce with Peas
Fried Crisp Skin Chicken
Roastless Chicken with Shells Sauce
Roastless Chicken with Lemon Sauce
Sautéed Chicken with Mushrooms
Sautéed Chicken in Garlic Sauce
Beijing's Chicken (pre-order one day before)
Fried Crisp Skin Chicken with Ginger & Shells Sauce
Roastless Fried Crisp Skin Chicken
Solid Chicken

BEEF

Szechuan Beef
Peking Shredded Beef
Sauté Beef
Beef with Chilli Sauce
Beef Szechuan Style
Beef with Shells Sauce
Beef with Hot Soy Sauce
Beef with Black Bean Sauce
Beef with Seasonal Vegetables

LAMB

Shredded Lamb
Lamb Szechuan Style
Szechuan Mongolian Lamb
Lamb with Hot Soy Sauce

PORK

Peking Shredded Pork
Shredded Pork with Bean Noodles
Shredded Pork with Chilli
Shredded Pork and Bean Noodles with Pickled Cabbage
Shredded Pork with Capsicum
Shredded Pork with Hot Soy Sauce
Pekingese Chop Suet with Eggs on Top
Sweet and Sour Pork
Stewed Pork, Green Pepper and Soy Sauce
Shredded Pork with Seasoned Vegetables and Egg
Deep Fried Spare Ribs with Salt and Pepper
Peking Spare Ribs
Deep Fried Spare Ribs with Ginger and Shells

SQUIDS

Squids with Salt and Pepper
Squids with Vegetables
Squids with Ginger and Shells
Squids with Black Bean Sauce
Squids with Szechuan Chilli Sauce

SCALLOP

Scallops with Ginger and Shells
Deep Fried Scallops
Scallops with Black Bean Sauce
Scallops in Garlic Sauce
Scallops in Chilli Sauce
Scallops Szechuan Style

PRAWN

Deep Fried Ring Prawns with Chilli Sauce
Honey Ring Prawns
Nasty Ring Prawns
Ring Prawns Szechuan Style
Ring Prawns in Garlic Sauce
Ring Prawns with Seasonal Vegetables
Ring Prawns with Black Bean Sauce
Ring Prawns in Soy Bean Sauce
Green Prawns with Salt and Pepper
Green Prawns with Shells and Soy Sauce
Green Prawns with Peking Sauce
Green Prawns with Tomato Sauce
Ring Prawns Plum Food

FISH

Shanghai Fish (sweet and sour sauce and ginger or onion)
Deep Fried Whole Fish with Pickled Cabbage Sauce
Seasoned Whole Fish
Fish Fillet in Wine Sauce
Fish Fillet with Black & Bean Sauce
Fish Fillet with Sweet and Sour Sauce
Fish Fillet with Salt and Pepper

SEAFOOD

Seafod in Bird's Nest
Seafod with Peasporer Chilli Sauce
Seafod with Seasonal Vegetables
Seafod with Bean Curd in Hot Pot

毛家菜 Post-Mao Café

113 Little Bourke St,Melb

From \$3.50

Table Number:

Tel: 96636003

Steamed Dim Sim 蒸点心		Fried Baked Dim Sim 煎炸烤点	
笋丝鲜虾饺 Prawn Dumpling*	(3)	肉丝炸春卷 Crispy Spring Roll (2)	
甫鱼干烧卖 Pork Xumai	(3)	蔬春卷 Vegetarian Spring Roll (2)	
蟹肉鱼翅饺 Shark Fin Dumpling	(3)	芝麻虾 Sesame Prawn *	
家制韭菜饺 Garlic Chives Dumpling(3)		炸馄饨 Deep Fried Wonton	
鲜虾蒸粉 Prawn and Veg. Dumpling (3)		炸烧卖 Deep Fried Xumai	
鲜虾带子饺子 Scallops Dumpling* (3)		锅贴 Pan Fried Dumpling	
水饺 Pork Dumpling	(3)	Desert 甜点	
牛肉 Spicy Beef		雪糕 ice-cream with Topping (\$3.00)	
柱侯浸 Chicken Feet with Black Bean		炸蕉 Banana Fritter (\$5.50)	
豉汁蒸排骨 Pork Ribs with Black Bean		荔枝雪 Lychee Ice-cream (\$5.50)	
糯米鸡 Sticky Rice Chicken*	(1)	炸雪糕 Fried Ice-Cream (\$6.00)	
豉汁叉烧包 B.B.Q. Pork Bun	(2)	南瓜饼 Pumpkin Cake (\$5.50)	
蓉菜鸡包仔 Chicken Bun	(2)		
蛋士例黄包 Egg Custard Bun	(2)		
莲蓉包 Lotus Bun	(2)		
腊肠卷 Chinese Sausage Roll .	(2)		
上海小笼包 Shanghai Pork Dumpling			
素饺 Vegetarian Dumpling*	(3)		
椒椒饺 Chili Pork Dumpling			
点心 Dim Sim \$3.50 (* \$ 4.50)			

Vegetables

Mixed Buddha's Vegetables.....	\$18.00
Chinese Broccoli in Oyster Sauce.....	\$15.00
Snow Peas with Chinese Mushrooms.....	\$20.00
Stir Fried Mixed Vegetables.....	\$15.00

Bean Curd

Grandma's Chilli Bean Curd.....	\$18.00
Salted Fish, Chicken & Bean Curd.....	\$19.00
Bean Curd with Assorted Meats.....	\$22.00
Pan Fried Bean Curd Cake.....	\$20.00
Deep Fried Bean Curd with Spicy Salt.....	\$16.00
Red Cooked Bean Curd with Chinese Mushrooms...	\$18.00

Rice & Noodles

Fried Rice.....	\$12.00
Boiled Rice.....	\$ 2.00
Fried Noodles with Chicken.....	\$17.00
Fried Noodles with King Prawns.....	\$26.00
Stir Fried Noodles with Ginger & Shallots.....	\$17.00
Stir Fried Rice Vermicelli Singapore Style.....	\$17.00
Fukien Fried Rice.....	\$22.00
Fried Rice with Minced Beef.....	\$17.00

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Entrées

Prawns in Rice Paper (4 pcs).....	\$10.00
Ham & Chicken Roll (4 pcs).....	\$ 9.50
Spring Rolls (4 pcs).....	\$ 8.00
Prawn Cuetlets (4 pcs).....	\$15.50
Prawn Gow Gee (4 pcs).....	\$ 6.00
Dim Sim (4 pcs).....	\$ 6.00
Sang Choy Bow (4 pcs).....	\$17.80
Deep Fried Dim Sim Platter (pp).....	\$ 6.50

Soups

(per person)

Long Soup.....	\$ 6.00
Short Soup.....	\$ 8.00
Chicken & Sweet Corn Soup.....	\$ 5.00
Hot & Sour Soup.....	\$ 5.50
Seafood & Bean Curd Soup.....	\$ 5.50
Shark's Fin Soup with Shredded Chicken.....	\$23.80

Squids

Deep Fried Squid in Spicy Salt.....	\$19.50
Squids with Ginger & Shallots.....	\$19.50
Squids with Seasonal Vegetable.....	\$19.50

Scallops

Scallops with Snow Peas and Pine Nuts.....	\$36.00
Scallops with Ginger and Shallots.....	\$36.00
Scallops with Snow Peas in X.O. Chilli Sauce.....	\$36.00
Pan Fried Stuffed Scallops.....	\$36.00
Stir Fried Scallops with Seasonal Vegetable.....	\$33.00

Prawns

Satay King Prawns.....	\$31.00
Chilli King Prawns.....	\$31.00
Deep Fried King Prawns in Spicy Salt.....	\$31.00
King Prawns with Vegetables.....	\$31.00
Honeyed King Prawns.....	\$28.00
Prawns with Cashew Nuts.....	\$28.00

Chicken

Chicken with Chilli Garlic Sauce.....	\$18.00
Regal Roast Chicken Supreme (half).....	\$17.00
Chicken Fillets in Satay Sauce.....	\$18.00
Chicken Fillets with Cashew Nuts.....	\$18.00
Chicken Fillets in Lemon Sauce.....	\$22.00

Beef and Lamb

Dry Fry Shredded Fillet Steak.....	\$22.00
Chinese Fillet Steak.....	\$23.00
Beef in Black Bean Sauce.....	\$18.00
Tender Beef Fillet with Asparagus.....	\$23.00
Mongolian Lamb.....	\$23.00

Pork

Roast Suckling Pig.....	\$30.00
Barbequed Pork.....	\$18.00
Peking Spare Ribs.....	\$18.00
Sweet and Sour Pork.....	\$18.00
Deep Fried Spicy Spare Ribs.....	\$18.00
Honey Peppered Pork Choys.....	\$20.00



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成人每位 \$12.80

小童每位 \$7.00 (十二歲以下)

每日供應時間：下午五時半至八時

星期六、日：中午十二時至下午二時半



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OVER 20 DIFFERENT DISHES PLUS
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ADULT: \$12.80 CHILD (UNDER 12): \$7.00

LUNCH: SAT & SUN
DINNER: 7 DAYS

12 NOON - 2.30 PM
5.30 PM - 8.00 PM

Seafood Dishes

1. Squid in Salt & Pepper.....\$12.80
2. Spicy Squid\$12.80
3. Scallop in Chilli Sauce.....\$15.80
4. Scallop in Satay Sauce\$14.80
5. Scallop with Vegetables\$15.80
6. Scallop in Blackbean Sauce\$15.80
7. King Prawn in Chilli Sauce.....\$15.80
8. King Prawn in Blackbean Sauce.....\$15.80
9. Satay King Prawn\$15.80
10. Honey King Prawn\$15.80
11. King Prawn with Vegetables\$14.80
12. Seafood Combination with Vegetables ..\$14.80



Vegetarian Dishes

1. Vegetarian Combination
in Spring Onion Sauce.....\$9.80
2. Beancurd with Minced Pork & Chilli\$9.80
3. Stir-Fried Chinese Cabbage
with Mushroom\$9.80
4. Fried String Beans in Chilli Sauce.....\$10.80
5. Chinese Broccoli with Oyster Sauce.....\$9.80
6. Chinese Broccoli with Ginger.....\$8.80
7. Egg Plant with Fish Flavour.....\$9.80



Rice and Noodles

1. Steamed Rice..... (Small) \$1.50
.....(Large) \$2.00
2. Special Fried Rice(Small) \$5.00
.....(Large) \$8.00
3. Vegetarian Fried Rice..... (Small) \$5.80
.....(Large) \$8.80
4. Shanghai Fried Noodles\$8.80
5. Singapore Noodles\$9.80
6. Peking Noodles with Meat Sauce.....\$8.80
7. Vegetarian Fried Noodles.....\$10.80
8. Seafood Fried Noodles.....\$12.80

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Melbourne VIC 3000**

Hot Appetizer

1. Spring Rolls (3 pcs).....\$3.00
2. Fried Won Ton (6 pcs).....\$4.00
3. Home Made Dim Sim (4 pcs) (Steamed) .. \$3.80
(Fried).. \$4.20
4. Pan Fried Dumpling (6 pcs)\$4.80
5. San Choi Bao\$3.80
6. Vegetable Buns (3 pcs).....\$3.50
7. Curry Puffs (6 pcs)\$3.00

Cold Appetizer

1. Fresh Cucumber in Garlic
.....\$3.00
2. Szechuan Pickled Vegetable 7
.....\$3.00
3. Szechuan Style Spicy Chicken (Szechuan) 7 7
.....\$5.50
4. Hot Spicy Couple (OX Tripe & Tongue) (Szechuan) 7 7
.....\$5.50
5. Shanghai Style Dry Beancurd (Shanghai)
.....\$5.00

Main Course

Chicken Dishes

1. Chicken with Szechuan Chilli Sauce\$12.80
2. Lemon Chicken\$11.80
3. Honey Chicken.....\$12.80
4. Satay Chicken.....\$12.80
5. Sliced Chicken with Vegetables.....\$12.80
6. Sweet & Sour Chicken with Cashew Nuts \$12.80



Pork Dishes

1. Shredded Pork in Chilli Sauce.....\$12.80
2. Pork Spare Ribs in Honey & Pepper\$12.80
3. Pork Spare Ribs in Salt & Pepper.....\$12.80
4. Sweet & Sour Pork.....\$12.80

Beef Dishes

1. Beef in Szechuan Chilli Sauce.....\$12.80
2. Beef in Oyster Sauce.....\$12.80
3. Salay Beef\$12.80
4. Beef in Blackbean Sauce.....\$12.80
5. Beef with Vegetables\$11.80
6. Beef Fillet with Black Pepper.....\$15.80
7. Beef Fillet with Honey & Pepper\$15.80



Lamb Dishes

1. Lamb with Szechuan Chilli Sauce.....\$12.80
2. Sliced Lamb with Ginger\$13.80
3. Lamb in Black Pepper\$13.80

Sun-Bo Chinese Restaurant.
Specially selected Banquet Menu
Chef's Suggestion.

Menu 'A' \$16.00 Per Head.

Soup: Chicken & Sweet Corn Soup

Entree: Deep Fried Wontons with Sweet & Sour Sauce
Rice Paper Chicken

Main Dishes: Chicken in Cantonese sauce
Stir fried Beef and Seasonal Vegetables
Special Fried Rice

Desserts: Banana Fritter & Ice Cream
Coffee or Tea

Menu 'B' \$18.00 Per Head.

Soup: Chicken & Sweet Corn Soup

Entree: Sun-Bo Special Roll with Plum Sauce
Roast Sweet Pork

Main Dishes: Black Pepper Chicken on Sizzling Plate
Stir fried Beef in Oyster Sauce and Seasonal Vegetables
Pork in Batter Sweet and Sour
Special Fried Rice

Desserts: Banana Fritter & Ice Cream
Coffee or Tea

Sun-Bo Chinese Restaurant.
Specially selected Banquet Menu
Chef's Suggestion.

Menu 'C' \$20.50 Per Head.

Soup: Sun-Bo Special Soup

Entree: Sun-Bo Special Roll with Plum Sauce
Beef or Chicken Satay Stick

Main Dishes: Special Combination in Bird Nest
Cashew Beef Delight on Sizzling Plate
Honey Chicken
Special Fried Rice

Desserts: Banana Fritter & Ice Cream
Coffee or Tea

Menu 'D' \$25.00 Per Head.

Soup: Hot and Sour Soup

Entree: Sun-Bo Special Roll with Plum Sauce
Deep Fried Wontons with Sweet & Sour Sauce
Sesame Seed Prawn

Main Dishes: Sun-Bo Seafood Combination in Bird Nest
Cantonese Fillet Steak
Pork Bean Curd and Chinese Mushrooms
Honey Chili Chicken
Special Fried Rice

Desserts: Deep Fried Ice Cream
Coffee or Tea

Chicken



Honeyed Chicken	\$8.60
Braised Chicken with Chop Suey	\$7.00
Braised Chicken with Seasonal Vegetables	\$7.50
Braised Chicken with Sweet & Sour Sauce	\$7.50
Braised Chicken with Bean Shoots	\$7.50
Braised Chicken with Green Peppers & Black Bean Sauce	\$7.50
Braised Chicken with Garlic Sauce	\$8.60
Braised Chicken with Oyster Sauce	\$7.50
Braised Chicken with Salt Sauce	\$8.60
Braised Chicken with Tomato Sauce	\$7.50
Braised Chicken with Curry Sauce & Vegetables	\$7.50
Lemon Chicken (No Bone)	\$8.60
Crispy-Skin Chicken with Spicy Salt	\$7.50
Chicken in Batter with Sweet & Sour Sauce	\$7.50
Braised Chicken with Chili Sauce	\$8.60
Chicken Delight	\$8.60

Duckling



Lemon Duck	\$8.60
Steam Duck with Asparagus	\$8.60
Steam Duck with Chinese Mushrooms & Vegetables	\$9.50
West Lake Duck	\$9.50

Prawn



Honeyed Prawn	\$13.00
Braised Prawn with Seasonal Vegetables	\$13.00
Braised Prawn with Sweet & Sour Sauce	\$13.00
Braised Prawn with Bean Shoots	\$13.00
Braised Prawn with Green Pepper & Black Bean Sauce	\$13.00
Braised Prawn with Curry Sauce & Vegetables	\$13.00
Braised Prawn with Garlic Sauce & Vegetables	\$13.00
Braised Prawn with Salt Sauce	\$13.00
Braised Prawn with Tomato Sauce	\$13.00
King Prawn Cutlets with Sweet & Sour Sauce	\$13.00
Prawn in Batter with Sweet & Sour Sauce	\$13.00

Scallops



Braised Scallops with Seasonal Vegetables	\$13.00
Braised Scallops with Sweet & Sour Sauce	\$13.00
Braised Scallops with Bean Shoots	\$13.00
Braised Scallops with Green Pepper & Black Bean Sauce	\$13.00
Braised Scallops with Curry Sauce & Vegetables	\$13.00
Braised Scallops with Garlic Sauce	\$13.00
Braised Scallops with Oyster Sauce & Vegetables	\$13.00
Braised Scallops with Salt Sauce	\$13.00
Braised Scallops with Tomato Sauce	\$13.00

Fish



Fish with Seasonal Vegetables	\$7.50
Fish with Sweet & Sour Sauce	\$7.50
Fish with Green Pepper and Black Bean Sauce	\$7.50
Fish with Garlic Sauce	\$8.60
Fish with Chili Sauce	\$8.60
Fish in Batter with Sweet & Sour Sauce	\$7.50

Omelettes

Plain Omelette	\$5.80
Chicken Omelette	\$6.80
Beef Omelette	\$6.80
Pork Omelette	\$6.80
Prawn Omelette	\$8.00
Combination Omelette	\$8.00

Side Dishes

Cashew Nuts	\$2.50
Fried Noodles	\$1.00
Cashew Nuts on meal	\$1.50

Sweets

Banana Fritters & Ice Cream	\$2.50
Pineapple Fritters & Ice Cream	\$2.50
Longan & Ice Cream	\$2.50
Fruit Salad & Ice Cream	\$2.50
Peaches & Ice Cream	\$2.50
Fried Ice Cream	\$3.00

新宝樓 SUN-BO CHINESE RESTAURANT

OPEN 7 DAYS
A WEEK

BYO TAKE-AWAY MENU

Cooked by a Hong Kong Chef
39 Gheringhap Street, Geelong, 3220
Phone 22 3580



Soups

Sun-Bo Special Soup (Chicken, Prawn, Pork, Vegies)	\$2.40
Short Soup (Meat Dumplings)	\$2.40
Long Soup (Egg Noodles)	\$2.40
Scrambled Egg Soup	\$2.40
Chicken Sweet Corn Soup	\$2.40
Chicken Mushroom Soup	\$2.40
Chicken Asparagus Soup	\$2.40
Shark's Fin Soup (with Shredded Chicken)	\$4.00

Entrees

Dim Sim (fried or steamed)	5 for \$1.50 5 for \$2.50
Fried Chicken Wings	\$1.20
Chicken Roll	\$1.20
Sesame Seed Prawn	(2 pcs) \$3.50
Prawn Waler	\$1.00
Chinese Sausage	\$3.00
Rice Paper Chicken	(2 pcs) \$2.00
Sun-Bo Special Roll (with Plum Sauce)	\$1.70
Roast Sweet Pork	\$3.50
Beef Satay Stick	\$3.50
Chicken Satay Stick	\$3.50
King Prawn Cutlet	\$4.50
Fried Wontons with Sweet & Sour Sauce	\$3.50

Rice

Sun-Bo Special Fried rice (Prawn, Pork, Chicken, Ham & Egg)	small \$3.80 large \$4.80
Fried Rice (Ham, Egg)	\$3.00
Prawn Fried Rice	\$4.80
Chicken Fried Rice	\$4.80
Steam Rice	\$1.20
Vegetable Fried Rice	Small \$3.00 Large \$4.00

Vegetarian

Mix Vegetables	\$5.80
Bean Curd & Vegetables with Black Bean Sauce	\$6.80
Bean Curd & Vegetables with Satay Sauce	\$6.80
Bean Curd & Vegetables with Garlic Sauce	\$6.80
Sun-Bo Vegetables Fried Noodles	\$7.50
Bean Curd Mushroom & Vegetables with Oyster Sauce	\$7.50

Special Selected Delicacies

Filet Steak Black Pepper Sauce	\$12.50
Filet Steak Cantonese Style	\$12.50
Seafood Combination with Vegetables & Cashew Nut	\$12.50
Sun-Bo Special Combination (Chicken, Prawn, Pork, Beef & Vegetables)	\$11.50
Sate Combination	\$11.50
Singapore Noodles	\$9.00
Honey Chili Chicken	\$11.00
Curry Combination	\$11.50
Bean Curd with Pork & Chinese Mushrooms	\$9.50
Beef Delight & Cashew Nuts	\$10.50
Honey Chili Prawns	\$13.00

Beef

Sliced Beef with Chop Suey	\$7.00
Sliced Beef with Seasonal Vegetables	\$7.50
Sliced Beef with Sweet & Sour Sauce	\$7.50
Sliced Beef with Green Pepper & Black Bean Sauce	\$7.50
Sliced Beef with Sate Sauce	\$8.00
Sliced Beef with Oyster Sauce & Vegetables	\$7.50
Sliced Beef with Tomato Sauce	\$7.50
Sliced Beef with Curry Sauce & Vegetables	\$7.50
Sliced Beef with Chili Sauce	\$8.00
Sliced Beef with Garlic Sauce	\$8.00
Sliced Beef with Plum Sauce	\$8.00

Pork

Sliced Pork with Chop Suey	\$7.00
Sliced Pork with Seasonal Vegetables	\$7.50
Sliced Pork with Sweet & Sour Sauce	\$7.50
Sliced Pork with Bean Shoots	\$7.50
Sliced Pork in Plum Sauce	\$8.00
Pork in Batter with Sweet & Sour Sauce	\$7.50
Pork Spare Ribs with Black Bean Sauce	\$7.80
Pork Spare Ribs in Plum Sauce	\$7.50

新宝樓 SUN-BO CHINESE RESTAURANT BYO



39 Gheringhap Street
Geelong 3220
Phone (053) 223580

Phone 22 3580

A. SPECIAL LUNCH BOX
中午特別套餐
\$7.50 PER HEAD
每位\$7.50

- (1) CHICKEN CORN SOUP
粟米鷄肉湯
- (2) FRIED SPRING ROLL
炸春卷雲吞
- (3) RIED RICE & DISHES
炒飯加菜
BEEF OR CHICKEN OR BBQ
PORK WITH BLACK BEAN
SAUCE
豉汁牛肉或鷄肉叉燒任選一樣

B. SPECIAL LUNCH BOX
中午特別套餐
\$7.50 PER HEAD
每位\$7.50

- (1) SHANGHAI STYLE HOT &
SOUP SOUP
上海酸辣湯
- (2) CURRY BEEF PUFF
咖喱牛肉酥角
- (3) SHANGHAI STYLE FRIED
RICE OR BBQ PORK FRIED
RICE
上海炒面或臘肉炒飯

LUNCH SPECIAL

1. 黃芽菜肉絲炒年糕
Cabbage shredded pork fried sliced rice cake ... \$5.00
2. 雪菜肉絲湯年糕
Soup fried rice cake with pickled cabbage & shredded pork ... \$5.00
3. 上海小籠湯包
Shanghai steamed pork bun ... \$3.50
4. 生煎鮮肉鍋貼
Fried pork dumpling ... \$3.50
5. 臘肉蔥油餅
Smoke pork onion
Shredded bun & carrot cake ... \$2.00
6. 火腿蘿卜絲酥餅
Shredded bun & carrot cake ... \$3.00
7. 菜肉大餛飩
Wen - ten in soup ... \$4.50
8. 寧波芝麻湯丸
Ling - bo sesame sweet ball dumpling ... \$3.50
9. 上海粗炒面
Fried noodles (Shanghai style) ... \$5.00
10. 雞球炒面
Chicken fried rice ... \$5.00
11. 牛肉炒面
Beef fried noodles ... \$5.00
12. 蔥烤排骨面
Pork chop noodles soup ... \$5.00
13. 八寶辣醬面
Combination hot noodles soup ... \$4.50
14. 雪菜肉絲面
Soup noodles with shredded pork & pickled cabbage ... \$4.50
15. 腐汁燜面
Stewed pork noodles with red sauce ... \$4.50
16. 燜肉鹵蛋蓋交飯
Stewed pork & poached egg on rice ... \$5.00
17. 榨菜肉絲蓋交飯
Preserved vegetable & shredded pork on rice ... \$4.50
18. 八寶辣醬蓋交飯
Combination with hot sauce on rice ... \$4.50
19. 冬菇菜包
Chinese mushroom & vegetable bun (3) ... \$3.00
20. 各式汽水
Soft Drink ... \$1.20



LICENSED & B.Y.O.

大上海酒樓

SPECIAL SHANGHAI CUISINE

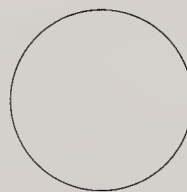


Open
7 Days A Week

11 - 13 Heffernan Lane,
Melbourne, VIC 3000

Tel: (03) 662 9388

SET MENU 套 菜		SHANGHAI COLD ENTREE 冷 盤		SOUP 湯 羹 類	
\$15 Per Head X 4 每位15元套餐 四位一套					
1. SOUP 湯	Seafood & Bransard Soup 海鮮豆付湯	1. THREE KINDS COLD ENTREE ..	\$13.00	30. HERB. DRY SCALLOP STEAMED with Pepp...	\$4.50
2. ENTREE 小菜	Food Three Kinds Entree 什二樣拼盤 Shredded Carrot Cake 薑卜麻餅 Food Wai Ton 炸龍蝦 Food Curry Chinese Dumpling 咖喱餃	2. POACHED DUCK TONGUES ..	\$13.00	31. SEA CUCUMBER & YELLOW FISH SOUP	\$4.50
3. MAIN COURSE 主菜	Shanghai Prawn 上海大龍蝦仁 Deep Fried Chicken Leg 香酥雞腿(帶骨連皮肉) Beef with Quarter Sauce & Vegies 乾溜牛肉時菜	3. KAH. LONG SALTED DUCK 金銀鹽水鴨	\$5.50	32. SHANGHAI HOT & SOUR SOUP	\$3.50
4.	Smoked Pork Fried Rice 臘肉炒飯	4. DRUNKEN CHICKEN	\$5.50	33. SOYA BEAN with Peas Soup	\$3.00
5. DESSERTS 甜品	Banana Fritter or Pineapple Fritter 炸香蕉或炸香蕉冰淇淋 Coffee 咖啡	5. STEEP FISH with Entree	\$7.00		
PEKING DUCK SET MENU 北京鴨套餐 \$20 Per Head, \$18 X 4 每位\$20套餐 四位一套\$18.00		SEAFOOD 海 鮮 類		VEGETARIAN 素 菜 類	
1. SOUP 湯	Sea Cucumber Fish Soup 海參黃魚羹 酸辣湯	10 Live & Fresh Seafood 帶永生猛海鮮	\$ Market Price	34. BRAISED GREEN VEGETABLES with Spices, Mustard & Sesame	\$7.00
2. ENTREE 小菜	Four Kinds Cold Entree 什四樣拼盤	FISH & PRAWNS 魚 蝦 類		35. PICKLED CABBAGE with Dry Sauce	\$7.50
3. MAIN COURSE 主菜	Double Plover Prawns 金杯生蠔鴨翅 Fried Fish with Sweet & Sour Sauce 上海椒鹽魚 Peking Duck with Pancake 北京北京鴨(帶薄餅)	11. SHANGHAI PRAWNS 上海大龍蝦仁	\$14.00	36. DRY SAUTIED SNACK BEANS	\$9.50
4	Prawn & Sausage Fried Rice 蝦仁叉燒炒飯	12. CRAB MEAT & PRAWNS 蟹粉蝦球	\$12.00	37. BARBQ SHOOY with Young Green Bean Lent	\$10.50
5. DESSERTS 甜品	Lychon with Ice Cream or Pineapple Fritter/Banana Fritter 荔枝水果冰淇淋或炸龍蝦、香蕉 咖啡	13. PRAWNS with Dry Rice 蝦仁飯粒	\$12.00	38. VEGETABLES with Dry Sauce	\$8.00
		14. DEEP FRIED PRAWNS 椒鹽大蝦	\$13.00	39. HOT SHANGHAI VEGETABLES	\$3.50
		15. PINK SPICE PRAWNS 椒鹽大蝦	\$13.00	40. GREEN VEGETABLES with Dry Sauce	\$3.50
		16. PRAWNS (IN BATTER) 香酥紅油龍蝦蝦	\$10.00		
		17. FRIED SCALLOPS with Vegetables & Salt Pepper 鹽焗紅龍蝦帶正鹹	\$15.00		
		18. FRIED SHREDDED EELS 清炒鱈魚	\$9.00		
		19. FRIED SHREDDED EELS with Three Kinds Meat 三絲炒鱈魚	\$9.00		
		20. DEEP FRIED FISH	\$13.00		
		21. DEEP FRIED SLICED FISH 干燒魚塊	\$12.00		
		22. LYCHES FISH ROLLS 荔枝魚卷	\$9.50		
		23. FRIED FISH with Sweet & Sour Sauce 椒鹽大蝦	\$10.00		
		24. SEAWED, FISH ROLL (IN BATTER) 上海鮮魚卷	\$10.00		
		25. SHANGHAI SWEET & SOUR FISH (IN PIECES) 上海鮮魚片	\$9.50		
		26. DEEP FRIED FISH with Peas Lent 上海鮮魚片	\$9.50		
		27. BRAISED FISH HEAD IN BOWL	\$10.50		
		28. FRIED LING. RO FISH 香酥紅油大蝦	\$10.50		
		29. PICKLED CABBAGE & GREEN PEAS with Sweet Pot 香菜毛豆炒魚片	\$9.50		



Taste
of China
Restaurant

飲食天

Fresh, Light & Healthy



飲食天

Fresh, Light & Healthy

A SELECTION FROM OUR MENU

ENTREE					DEE/PORK/LAMB	
Spring Rolls (1)	\$5.80				Beef with Black Bean Sauce	\$20.00
Seaming Prawns (2)	\$5.60				Beef with Satay Sauce	\$20.00
Beef/Chicken Satay Skewers (2)	\$6.00				Beef with Chinese Mushrooms	\$20.00
Roasted BBQ Pork	\$6.00				Cantonese Beef	\$25.00
Sui Mai (Dim Sum) (3)	\$6.00				Pork with Szechuan Sauce	\$22.00
Gyoza (4)	\$8.00				Pork Rib with Peking Sauce	\$22.00
Deep Fried Wan Ton (4)	\$8.00				Pork with Seasonal Vegetables	\$20.00
Tempura of Seafood	\$12.00				Pork with Cashew Nuts	\$20.00
					Sweet & Sour Pork	\$20.00
SOUP					Mongolian Lamb	\$25.00
Chicken Sweet Corn Soup	\$5.50				Loin of Lamb with Leek & Chilli	\$23.00
Crab Meat Sweet Corn Soup	\$7.00					
Chicken & Shark Fin Soup	\$16.00				POULTRY	
Crab Meat & Shark Fin Soup	\$18.00				Cantonese Roast Duck (1/2 Duck)	\$28.00
Hot & Sour Soup	\$7.40				Lemon Chicken	\$20.00
Seafood & Beancurd Soup	\$8.50				Chilli Chicken	\$20.00
Wan Ton Soup	\$7.40				Chicken with Szechuan Sauce	\$20.00
					Chicken with Almonds	\$20.00
CHEF'S SPECIALS					Sweet & Sour Chicken	\$20.00
Ma Po Tofu	\$18.00				Chicken with Cashew Nuts	\$20.00
Crispy Meat with Ginger	\$38.00					
1 lobster Tails with XO Sauce	\$75.00				VEGETARIAN	
Five Spice Prawns (in shell)	\$30.00				Chinese Vegetables Oyster Sauce	\$18.00
					Sautéed Watercress	\$18.00
SEAFOOD					Lo-Hon Vegetables	\$20.00
King Prawns with Cashews	\$25.50				Chinese Mushrooms & Snow Peas	\$18.00
Chilli King Prawns	\$25.50				Bok Choy with Crab Meat Sauce	\$18.00
Sautéed King Prawns	\$25.50				Vegetarian Fried Rice (with egg)	\$9.00
Honey King Prawns	\$25.50				Vegetarian Fried Noodles	\$15.50
Scallops with Ginger/Shallots	\$28.00					
Sautéed Scallops	\$28.00				Rice & Noodles	
Honey Scallops	\$28.00				Steamed Rice	\$2.50
Sweet & Sour Fish	\$29.00				Special Fried Rice - Small	\$8.50
Fish Fillet with Szechuan Sauce	\$29.00				Special Fried Rice - Large	\$12.00
Fish Fillet with Ginger/Shallots	\$29.00				Singapore Noodles	\$18.00
Fish Fillet with Vegetables	\$29.00				Combination Fried Noodles	\$20.00
					Yee Mee (Canton Noodles)	\$18.00
					Ramen (Comb noodle soup)	\$20.00
					Hot Fun Rice Noodles with Beef & Shallots	\$18.00

over \$20 order 15% off



東北亞餐廳
Tasty Restaurant

We are opening now!

- Real Chinese
- Lunch Combo Special
\$5.50 - \$7.95
- Fresh & Healthy

Open Hours

11.30 AM - 10.00 PM (Mon to Sat)

120 Victoria ST Tel: 8010168

LUNCH COMBO SPECIAL (午市套餐)

- | | |
|--|--------------------|
| 1. DongBei Handmade Dumplings (Six)
With vegetable and soup | 东北手工韭菜水饺
\$5.95 |
| 2. Fried DongBei Handmade Dumplings (Six)
With vegetable and soup | 东北手工时菜锅贴
\$5.95 |
| 3. Chicken on DongBei Cool Noodles
With vegetable | 东北鸡肉冷面
\$7.95 |
| 4. Beef on DongBei Cool Noodles
With vegetable | 东北牛肉冷面
\$7.95 |
| 5. Beef with DongBei Pancake
With vegetable and soup | 东北牛肉大饼
\$7.95 |
| 6. Stir Fried DongBei Pancake
With vegetable and soup | 东北煎饼
\$7.95 |
| 7. Mixed Vegetable Fried Noodles
With vegetable and soup | 素什锦炒面
\$7.95 |
| 8. Chicken Fried Noodles
With vegetable and soup | 鸡肉炒面
\$7.55 |
| 9. Seafood Fried Noodles
With vegetable and soup | 海鲜炒面
\$7.95 |
| 10. Curry Chicken on Rice
With two fried wontons, vegetable and soup | 咖喱鸡饭
\$6.50 |
| 11. Lemon Chicken on Rice
With two fried wontons, vegetable and soup | 柠檬鸡饭
\$6.95 |
| 12. Spicy Beef on Rice
With two fried wontons, vegetable and soup | 五香牛肉饭
\$7.50 |
| 13. Braised Beef with Potatoes on Rice
With two fried wontons, vegetable and soup | 红烩牛肉饭
6.95 |

- | | |
|--|-------------------|
| 14. Orange Beef on Rice
With two fried wontons, vegetable and soup | 陈皮牛肉饭
\$7.95 |
| 15. Braised Beef with Oyster Sauce on Rice
With two fried wontons, vegetable and soup | 蚝油牛肉饭
\$7.50 |
| 16. Black Bean Sauce Beef on Rice
With two fried wontons, vegetable and soup | 豆豉牛肉饭
\$7.50 |
| 17. Seafood Egg on Rice
With fried prawn crackers, vegetable and soup | 海鲜蛋羹饭
\$7.50 |
| 18. Stir-fried Squid on Rice
With two fried wontons, vegetable and soup | 爆炒鱿鱼饭
\$7.50 |
| 19. Sweet and Sour Pork Ribs on Rice
With two fried wontons, vegetable and soup | 糖醋猪排饭
\$7.50 |
| 20. Sweet and Sour Pork with Pineapple on Rice
With two fried wontons, vegetable and soup | 菠萝古老肉饭
\$6.50 |
| 21. Spicy Pork on Rice
With fried prawn crackers, vegetable and soup | 鱼香肉丝饭
\$7.50 |
| 22. Chinese Roasted Pork on Rice
With two fried wontons, vegetable and soup | 叉烧饭
\$7.50 |
| 23. Sichuan Style Chilli Tofu on Rice
With two fried wontons, vegetable and soup | 麻辣豆腐饭
\$5.50 |
| 24. Sizzling Fried Tofu on Rice
With two fried wontons, vegetable and soup | 铁板家常豆腐饭
\$6.95 |

Dinner Menu Available
in Restaurant!

Chinese Menu

SOUPS		SWEET DISHES	
1 Long or Short Soups	2.00	(Lobster, Scallop, Fish, Prawn)	
2 Ching Hong	1.30	33 Soa Yee Pin	6.55
3 Sweet Corn Soup	2.40	(Fish Fritters, Pineapple & Vegetables)	
4 Fish Soup	2.40	34 Chooley Pee Yee	6.55
5 Dun Far Hong	4.10	(Fried Fish with Pineapple)	
6 Chop Sue Hong	4.65	35 Ng Lew Yee	6.55
7 Kum Low Min		(Steamed Fish with Pineapple)	
ENTREES		36 Wong Moon Hat	6.55
8 Dim Sims (3 on Plate)	1.80	(Fish in Batter with Pineapple)	
9 Chicken Rolls (2 on Plate)	3.30	37 Wong Moon Hat	10.00
10 Shrimp Fuffs	2.10	(Lobster in Batter with Pineapple)	
11 Lup Cheong	2.85	38 Wong Moon Dai Gee	10.00
(Chinese Sausage)		(Scallop in Batter with Pineapple)	
12 Char Shu	3.85	39 Wong Moon Har Doy	9.20
(Sliced Sweet Pork)		(Prawn in Batter with Pineapple)	
RICE		CHOP SUEY & NOODLES	
13 Plain Rice	1.50	40 Tien Wah Special	9.05
14 Fried Rice	3.20	41 Chow Min	6.10
15 Special Fried Rice	4.65	(Sliced Pork, Vegetables and Fried Noodles)	
POULTRY		42 Guy See Min	6.10
16 Chow Guy Pin	6.05	(Sliced Pork, Noodles and Vegetables)	
(Sliced Chicken with Vegetables)		43 Ngow Yook Chop Min	6.70
17 Hung Yui Guy	6.45	(Steak, Fried Noodles and Vegetables)	
(Sliced Chicken, Vegetables and Nuts)		44 Yee Pin Chow Min	6.20
18 Wong Moon Guy Har	6.45	(Sliced Fish, Fried Noodles, Vegetables)	
(Chicken in Batter with Vegetables)		45 Chicken Chow Min	6.20
SWEET DISHES (Chicken & Pork)		(Sliced Chicken, Vegetables and Fried Noodles)	
19 Bar Lor Guy Pin	6.05	46 Dai Gee Chow Min	10.20
(Sliced Chicken, Vegetables & Pineapple)		(Scallop, Vegetables and Fried Noodles)	
20 Wong Moon Guy	6.45	47 Har Doy Chow Min	9.30
(Chicken in Batter with Pineapple)		(Prawns with Fried Noodles, Vegetables)	
21 Bar Lor Chop Suey	7.05	48 Yee Pin Moon Min	6.20
(Prawn, Pork, Chicken, Sweet Pork, Vegetables and Pineapple)		(Sliced Fish, Vegetables and Noodles)	
22 Gao Lao Yook	6.55	49 Chow Moon Hoon	6.10
(Fried Pork with Pineapple)		(Sliced Pork, Vegetables and Fried Patties)	
CURRY		50 Chop Suey	6.00
23 Gar Lee Guy	6.05	(Sliced Pork with Vegetables)	
(Chicken and Vegetables)		51 Ngow Yook Chop Suey	6.60
24 Gar Lee Yee Pin	6.05	(Steak and Vegetables)	
(Fish and Vegetables)		52 Dai Gee Chop Suey	10.00
25 Gar Lee Ngow Yook	6.60	(Scallop with Vegetables)	
(Steak and Vegetables)		53 Loong Har Chop Suey	10.00
26 Gar Lee Ngow Yook Young Tong	6.95	(Lobster with Vegetables)	
(Steak and Onions)		54 Char Shu Chop Suey	6.10
27 Gar Lee Loong Har	10.00	(Sweet Pork with Vegetables)	
(Lobster and Vegetables)		55 Har Doy Chop Suey	9.20
28 Gar Lee Dai Gee	10.00	(Prawns and Vegetables)	
(Scallop and Vegetables)		56 Chinese Chop Suey	9.05
29 Gar Lee Har Doy	9.20	(Mixture with Vegetables)	
(Prawn and Vegetables)		OMELETTES	
FISH		57 Foo Young Guy	6.20
30 Chow Yee Pin	6.05	(Chicken)	
(Sliced Fish with Vegetables)		58 Foo Young Dui	4.55
31 Dow See Yee	7.30	(Plain Eggs)	
(Fish and Black Beans)		59 Foo Young Gee Yook	6.20
32 Jum Yee	6.55	(Pork)	
(Steamed Fish with Vegetables)		60 Foo Young Har	10.00
		(Lobster)	
		61 Foo Young Char Shu	6.20
		(Sweet Pork)	

62 Foo Yong Ngow Yook (Steak)	6.60
63 Foo Yong Har Doy (Prawn)	9.20
SPECIALS	
64 Mushroom and Pork Soup	4.10
65 Chop Kum Soup	4.65
66 Par Guy (Piece of Chicken and Vegetables)	6.55
67 Tim Soon Par Guy (Piece of Chicken and Vegetables with Pineapple)	6.55
68 Guy See Farn (Steak Chicken, Vegetables and Rice)	6.70
69 Tim Soon Woon Moon (Chicken, Prawn, Pork, Pineapple and Fried Potatoes)	7.20
70 Tung Koo Guy Kow (Braised Chicken, Mushroom and Bamboo Shoots)	9.10
71 Tung Koo Har Kow (Lobster, Mushroom and Bamboo Shoots)	11.10
72 Tung Koo Har Doy (Prawn, Mushroom and Bamboo Shoots)	11.00
73 Tung Koo Yee Kow (Fish, Mushroom and Bamboo Shoots)	9.10
74 Foo Yong Chop Kium (Chicken, Prawns, Sweet Pork and Eggs)	8.85
75 Har Doy Ching Dow (Prawn and Pars)	9.85
76 Gar Lee Young Tang Guy (Piece Chicken and Curried Onions)	6.80
77 King Wah Rice (Mixturs with Steam Rice)	8.85
78 Tim Soon Jar Guy (Fried Chicken with Pineapple)	6.60
79 Tim Soon Har Doy (Prawns with Tomato and Pineapple)	9.85
80 Bor Lor Ngow Yook (Steak, Tomatoes and Pineapple)	6.95
81 Hong Kong Guy (Piece Chicken, Prawn, Pork, Mushrooms and Vegetables)	9.85
82 Gar Lee Har Doy Farn (Curry, Prawn, Vegetables and Rice)	9.40
83 Gar Lee Ngow York Farn (Curry Steak, Vegetable and Rice)	6.95
84 Gar Lee Guy Farn (Curry Chicken, Vegetable and Rice)	6.70
85 Kar Jip Ngow York Farn (Steak, Tomato and Rice)	6.95
86 Kar Jip Guy Farn (Chicken, Tomato and Rice)	6.70
87 Kar Jip Har Doy Farn (Prawn, Tomato and Rice)	9.40
88 Peking Chicken and Rice	8.85
89 Man Wah Special (Chicken, Prawn, Mushroom and Bamboo Shoots)	10.00
90 Kar Jip Yee Farn (Fish Fritter, Tomato and Rice)	6.70
91 Prawn Cutlets	8.60

EXTRA CHARGE FOR
Bread & Butter, Tea or Coffee with Meals - \$1.50
MINIMUM CHARGE - \$1.50

Trading Hours:
MON WED - 12 noon to 3 p.m., 5 p.m. to 9 p.m.
THURS. - 12 noon to 3 p.m., 5 p.m. to 9 p.m.
FRI. & SAT. - 12 noon to 3 p.m., 5 p.m. to 10.30 p.m.
SUN. - 12 noon to 3 p.m., 5 p.m. to 10 p.m. (Daylight saving)

Australian Menu

SOUPS	
92 Tomato Soup	2.00
93 Chicken Broth	2.00
FISH	
94 Fried Fillet Whiting	8.80
95 Fried Schnapper	7.60
96 Fried Flounder (Whole) (Grill Extra 50c)	8.60
POULTRY	
97 Roast Chicken and Bacon	7.00
98 Chicken Maryland	7.30
99 Steam Chicken	7.00
GRILLS	
100 Grill Steak	7.00
101 Steak and Eggs	7.40
102 Pork Sausages and Bacon	6.00
103 Lamb Fry and Bacon	6.00
104 French Cutlets and Bacon	7.00
105 Crumbed Veal Cutlets	6.70
106 Lamb Chops	6.30
107 Mixed Grill	7.00
108 Ham and Eggs	7.00
109 Bacon and Eggs	7.00
110 Gar Lee Sausages (With one Egg - 50c Extra With Tomato or Onion - 50c Extra)	6.00
SALADS	
111 York Ham Salad	7.10
112 Chicken Salad	7.10
113 Combination Salad	5.90
LIGHT REFRESHMENTS	
114 Ham Sandwiches	3.30
115 Assorted Sandwiches	3.30
SWEETS	
116 Banana Fritter and Ice Cream	2.50
117 Pineapple Fritter and Ice Cream	2.50
118 Fruit Salad and Ice Cream	2.20
119 Ly-Chee and Ice Cream	2.70
120 Jelly and Ice Cream	2.20
121 Ice Cream	
122 Ice Cream (with Flavour)	1.70
123 Ice Cream and Nuts (with Flavour)	1.90
124 Orange Juice	1.70
125 Tomato Juice	1.70
126 Pineapple Juice	1.70
127 Fruit Drinks	1.40
128 Soft Drinks	1.40
129 Cold Milk	1.40

Bread & Butter, Tea or Coffe with Meals - 1.50
Public Holiday \$1.00 per Person extra

西湖大酒家

歡迎預訂

WEST LAKE RESTAURANT Tel: (03) 9662 2048 / 9663 4265

超值賀歲套餐

Chinese New Year Special Banquet

鮑魚龍蝦套餐 (十人套餐)

Abalone & Lobster Banquet For 10 people

【 鴻運乳豬件 】	【 象仁帶子蝦仁 】
Chopped Crispy Suckling Pig	Scallops and Puffed prawn with macadamia
【 XO 脆皮游水魚 】	【 清蒸游水鱸魚 】
Steamed Live Baby Abalone with XO Sauce	Steamed Live Murray Cod
【 紅燒蟹肉翅 】	【 生炒糯米飯 】
Shredded Crab Meat Shark's Fin Soup	Stir Fried Sticky Rice
【 姜蔥龍蝦 (生面底) 】	【 紅豆沙湯圓 】
Lobster with Ginger & Spring onion with noodle	Dessert
【 荷皇北菇扒鴨掌 】	【 合時水果盤 】
Stir Cucumber with Mushroom & Duck's Feet	Fresh Fruit
【 五福三杯雞煲 】	
Chicken with Special Sauce	\$688

鮑魚龍蝦套餐 (四人套餐)

Abalone & Lobster Banquet For 4 people

【 XO 脆皮游水魚 】
Steamed Live Baby Abalone with XO Sauce
【 紅燒蟹肉翅 】
Shredded Crab Meat Shark's Fin Soup
【 姜蔥龍蝦 (生面底) 】
Lobster with Ginger & Onion with noodle
【 五福三杯雞煲 】
Chicken with Special Sauce
【 豆豉蒸雙片豆腐 】
Steam Fish Fillet & Tofu with Soy bean Sauce
【 生炒糯米飯 】
Stir Fried Sticky Rice
【 紅豆沙湯圓 】
Dessert
【 合時水果盤 】
Fresh Fruit

\$ 238

鮑魚龍蝦套餐 (六人套餐)

Abalone & Lobster Banquet For 6 people

【 鴻運乳豬件 】
Chopped Crispy Suckling Pig
【 XO 脆皮游水魚 】
Steamed Live Baby Abalone with XO Sauce
【 紅燒蟹肉翅 】
Shredded Crab Meat Shark's Fin Soup
【 姜蔥龍蝦 (生面底) 】
Lobster with Ginger & Onion with noodle
【 五福三杯雞煲 】
Chicken with Special Sauce
【 清蒸游水銀斑魚 】
Steamed Live Barramundi
【 生炒糯米飯 】
Stir Fried Sticky Rice
【 紅豆沙湯圓 】
Dessert
【 合時水果盤 】

\$ 388

VEGETARIAN MEALS

Vegetarian Mini Spring Roll
Curried Vegetable and Rice
Mixed Vegetable Chow Mein
Tofu with Ginger and Shallot.....
Sate Tofu
Red or Green Curry Tofu.....
Steamed Choy Sum with Oyster Sauce
Szechuan Tofu Special.....
Tofu with Green Vegetable.....
Mixed Chinese Vegetable.....
Mixed Vegetable & Nuts
Assorted Corn Soup
Mushrooms Soup.....
Vegetarian Short Soup.....
Tofu with Seaweed Soup.....
Hot and Sour Vegetarian Soup
Sweet & Sour Vegetarian Fish (bean skin, potato jam) ...
Honey Vegetarian Duck (bean skin filled with mushroom) ...
Vegetarian Balls with Vegetable
Chinese Dry Mushroom with Vegetable
Gail and Spicy Mushrooms.....
Steamed Tofu with Black Bean Sauce.....
Red or Green Curry Tofu.....
Vegetarian Singapore Fried Noodles.....

MALAYSIAN, INDONESIAN,
VIETNAMESE
&
THAI DELIGHTS

ENTREE

Thai Fish Cakes (4).....
Curry Puff (3).....
Vietnamese Spring Roll (4).....

SOUP

Tom Yam Goong

SATE (6 sticks with peanut sauce)

Sate Babi (Pork).....
Sate Lembe (Beef).....
Sate Ayam (Chicken).....
Mixed Sate Sticks.....

LAKSA (Rice noodles in coconut milk soup)

Seafood Laksa.....
Chicken Laksa.....
Prawn Laksa.....
King Prawn Laksa.....

CURRY DISHES (Served with boiled rice)

Curry Ayam (Chicken).....
Curry Lembe (Beef).....
THAI STYLES CURRY.....
Green or Red Curry Prawn.....
Green or Red Curry Chicken.....
Green or Red Curry Beef.....

SAMBOL DISHES (Served with boiled rice)

Seafood Sambol.....
Beef or Chicken or Pork Sambol.....
Kapitan Chicken (in batter).....
Kapitan Prawn (in batter).....
Kapitan Scallop (in batter).....
Gado (Mixed vegetables with peanut sauce).....
Nasi Goreng (Indonesian fried rice).....
Sing Chau Chow Mai (Singapore fried noodles).....

楊氏酒家
Young's
Chinese Restaurant



- * Good quality of foods
- carefully selected from a variety of Chinese, Malaysian, Indonesian & Thai delights
- * Fully Licensed
- * Air Conditioned
Smoking and Non-smoking sections available
- * Parking at rear
- * Catering all occasions
- * Open 7 days a week (lunch & dinner)

169 - 171 Katoomba St.
Katoomba NSW

☎ (047) 82 2112

ENTREE

Mixed Entree
Prawn Cocktail
Seafood Cocktail
Oyster Cocktail
Din Sins (4, steamed or fried)
Mini Spring Roll (4)
Prawn Toast
Prawn Fritters
Prawn Cutlets (5)
Gow Gees (6, steamed or fried)
Deep Fried Crispy Calamari
Chicken and Ham Roll
Prawn Chips

SOUP

Short Soup
Long Soup
Combination Long or Short Soup
Sweet Corn Chicken Soup
Sweet Corn Crab Meat Soup
Shark's Fin and Chicken Soup
Shark's Fin and Crab Meat Soup
Egg Flower Soup
Crab Meat Soup
Cream Prawn Soup

CHEF'S SUGGESTIONS

Sealand Deluxe
New Zealand Mussels in Chilli Black Bean Sauce
Szechuan Style King Prawns (hot)
Honey King Prawns
Barramundi Fish Pan Fried with Ginger Shallot Sauce
Mongolian Lamb
Peking Style Pork ribs
Fillet Steak Chinese Style
Szechuan Style Chicken (hot)
Braised Chicken with Peking Sauce
Fried Duck with Orange Sauce
Fried Duck with Lemon Sauce
Sliced B.B.Q. Pork in Plum Sauce
Chilli Combination
Satay Combination
Garlic Combination
Black Bean Combination
Salt and Spice Calamari

PRAWNS

King Prawns with Black Bean Sauce
Chilli King Prawns
Sate King Prawns
Garlic King Prawns
Braised Prawns Combination
Braised Prawns and Chinese Vegetables
King Prawns and Pineapple
King Prawns and Almonds or Cashew Nuts
Braised Prawns and Plum Sauce
Braised Prawns with Tomatoes and Peas
Braised Prawns with Baby Corn
Braised Prawns with Ginger and Shallot

CHICKEN

Braised Chicken with Black Bean Sauce
Chilli Chicken
Sate Chicken
Garlic Chicken
Braised Chicken Combination
Braised Chicken and Chinese Vegetables
Braised Chicken and Pineapple
Braised Chicken and Cashew Nuts
Braised Chicken and Almond Nuts
Braised Chicken with Plum Sauce
Braised Chicken and Mushrooms
Crispy Skin Chicken Prawn Chips
Beefless Lemon Chicken
B.B.Q. Chicken and Mushroom
B.B.Q. Chicken with Sweet and Sour Flavour

BEEF

Beef with Black Bean Sauce
Chilli Sliced Beef
Sate Sliced Beef
Garlic Sliced Beef
Beef Combination
Beef and Chinese Vegetables
Beef and Pineapple
Beef and Oyster Sauce
Beef and Baby Corn
Beef and Tomatoes

PORK

Braised Pork with Black Bean Sauce
Chilli Pork
Sate Pork
Garlic Pork
Braised Pork Combination
Braised Pork and Chinese Vegetables
Braised Pork and Pineapple
Braised Pork and Plum Sauce

SCALLOPS

Chilli Scallops
Scallops with Black Bean Sauce
Sate Scallops
Scallops with Ginger and Shallots
Scallops and Baby Corn

CALAMARI

Chilli Calamari
Calamari with Ginger and Shallots
Calamari with Black Bean Sauce
Sate Calamari

SWEET AND SOUR

Sweet and Sour Pork
Sweet and Sour Chicken Fritters
Sweet and Sour King Prawn Fritters
Sweet and Sour Combination
Sweet and Sour Beef
Sweet and Sour Barramundi Fish Fritters
Sweet and Sour Braised Chicken

OMELETTES

Chicken Omelette
Prawn Omelette
Mushroom Omelette
King Prawn Omelette
Combination Omelette

RICE

Special Fried Rice
Fried Rice
Curried Beef and Rice
Curried Chicken and Rice
Curried King Prawn and Rice
Steak, Tomato and Rice
King Prawn, Tomato and Rice
Combination Rice
Braised Prawn Fried Rice
Sweet & Sour Pork and Fried Rice
Young's Special Combination Rice

CHOW MEIN (Noodles)

Beef Chow Mein
King Prawn Chow Mein
Chicken Chow Mein
Pork Chow Mein
Combination Chow Mein



Gunsing Seafood Restaurant

LEVEL 2, SUSSEX CENTRE, 401-403 SUSSEX ST., SYDNEY, NSW 2000, AUSTRALIA

美膳海鮮酒樓 TEL (02) 9281 5566

FAX (02) 9281 5943

精美套餐

歡迎預訂

清蒸生蠔
薑蔥焗肉蚧
骨香斑
鎮江肉排
海參鮑片
荷豆炒蝦球
白飯
甜品
生菜
\$138.00

六伍套餐

全丰酒席

薑蔥焗肉蚧
肉桂蒸左口
椒鹽中蝦
海味金圓豆腐
蜜椒牛仔骨
白飯
甜品
生菜
\$88.00

四伍套餐

四季自助火鍋

款式日增, 價格不變: \$138.00 PER PERSON

游水海鮮
晚飯小酌
豐儉由人

晚飯顧客在本大廚停車場泊車可獲半價優惠 5.00pm - 11.00pm



Yumsing Seafood Restaurant

LEVEL 2, SUSSEX CENTRE, 401-403 SUSSEX STREET, SYDNEY 2000

Dining at Yumsing is a
BONUS *of your nite - out !*
VALUE-ADDED BANQUET MENU

Fried Mixed Entree
Seafood Combination
Sliced Steak Satay Sauce
Boneless Lemon Chicken
Mongolian Lamb
Mixed Fresh Green
Fried Rice
Fruit Platter
Coffee or Jasmine Tea

\$17.50 p.p.
(Min 4 persons)

Also Featuring ----

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* A - La - Carte Menu

* 1/2 Price Parking From 5pm - 11pm

* Function Rooms - 10 to 500 Guests

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